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NEW YORK STATE COLLEGE OF HOME ECONOMICS
A UNIT OF THE STATE UNIVERSITY OF NEW YORK
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A-7695

Dressings, Relishes
and Sauces

Dressings, Relishes and Sauces

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BREAD DRESSING IYield 50 servingsSize of serving size 20 scoop

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
6 1/2 qts. 1 1/2 c. (8 oz.)	Broken bread Beef drippings or finely chopped suet	Chop bread and suet together.
1/3 # 1/4 c. (2 oz.)	Onions, chopped Butter	Saute onions in butter and add chopped or broken bread and suet.
1/3 tsp. 1 Tbsp.	Pepper Sage or Poultry seasoning	Mix in seasonings. Moisten slightly with stock.
2 Tbsp. To moisten	Salt Stock	Bake in greased pans or use as stuffing in meat or poultry.

BREAD DRESSING IIYield Will stuff 1 15# turkeySize of serving size 20 scoop

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 qts.	Bread	Soften bread in liquid or use finely broken fresh bread without liquid. Squeeze dry and crumble.
1 c. (8 oz.) 1/4 c. (2 oz.) 2 Tbsp. 1 c.	Butter Onion, chopped Parsley, chopped Celery, chopped	Saute onion, parsley and celery in butter.
1 Tbsp. 1/2 tsp. 1 Tbsp. To moisten	Salt Pepper Poultry seasoning Milk or butter	Mix all ingredients thoroughly.

CHESTNUT DRESSING

Yield Sufficient for 1 small turkey
Size of serving size 20 scoop

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 qts.	Chestnuts	Cover with cold water, bring to boiling point and boil 5 minutes. Drain and remove shells and skins. Drop into boiling salted water and cook until they are soft. Chop fine and combine with following ingredients.
3/4 c.	Melted butter	
3/4 c.	Beef drippings	
1 1/2 tsp.	Salt (to taste)	
1/3 tsp.	Pepper	
3/4 c.	Cream (or meat stock)	
3 c.	Dry bread, chopped	
1/3 c.	Parsley, "	
1 1/2 c.	Celery, "	

ORANGE DRESSING

Yield 18-24 servings
 Will stuff 3 or 4 chickens
Size of serving size 20 scoop

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
6	Oranges	Separate orange pulp from membrane. Dice fruits and drain well.
12 (halves)	Apricots, canned	
12 "	Peaches, "	
18	Prunes, Stewed	
1 c.	Walnut meats	Mix lightly with crumbs and nuts.
3 qts.	Soft bread crumbs	
3 1/2 tsp.	Salt	
3	Eggs	Add lightly beaten egg. Bake in greased pan or use as stuffing.

YORKSHIRE PUDDING

Yield 50 servings
Size of serving 2 2-1/2" square

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/2 qts.	Flour	Mix salt with flour, add milk gradually, so that mixture may not become lumpy.
1 1/2 tsp.	Salt	
1 1/2 qts.	Milk	
6	Eggs	Add beaten eggs, then beat mixture two minutes with beater. Cover bottom of hot pans with hot beef drippings; pour in batter to depth of 1/2". Bake 30 minutes or until brown all over, basting when well risen with hot beef drippings. Cut in squares and serve with roast beef.

BEET RELISH I

Yield 16-20 servings
Size of serving 1 1/2 to 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 c.	Beets	Chop beets and cabbage quite fine.
2 c.	Cabbage	
1/2 c.	Horseradish	Add other ingredients. Cover with vinegar.
1 c.	Sugar	
1 1/2 tsp.	Salt	
1/2 tsp.	Pepper	
Pinch	Cayenne	
To cover	Vinegar	

BEET RELISH II

Yield 25-30 servings
Size of serving 1 1/2 to 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 c.	Chopped cooked beets	
3/4 c.	Grated horseradish	
1/4 c.	Lemon juice 1/2 c.	Mix ingredients in order given.
	juice	Let stand an hour before serving.
1/4 c.	Vinegar	
3 Tbsp.	Powdered sugar	
1 tsp.	Salt	

CRANBERRY AND APPLE RELISH

Yield 30-40 servings
Size of serving 1 1/2 to 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 qts. (1 3/4#)	Cranberries, raw	Grind or chop apples and cranberries.
2 qts.	Apples, quartered	
3 c. (1 1/2#)	Sugar	Add sugar and let stand 3 or 4 hours.

CRANBERRY AND ORANGE RELISH

Yield 25 servings
Size of serving 1 1/2 to 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 qts. (1 3/4#)	Cranberries, raw	Grind cranberries and whole oranges together.
2 or 3	Oranges	
4 c. (2#)	Sugar	Add sugar and let stand overnight.

SPICED CHERRIES

Yield 20-25 servings
Size of serving 2 2-1/2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 c.	Sugar	Make syrup of sugar and water
1 c.	Water	
4	Cloves	Add cloves and cinnamon
Small piece	Stick cinnamon	
2 c	Sour cherries	Add cherries and simmer 15 minutes

TOMATO RELISH

Yield 25-30 servings
Size of serving 1 1/2 to 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 qt.	Tomatoes, cut small	Drain tomatoes (Do not cook). Combine all ingredients.
1 c.	Onions, chopped fine	
1 c	Celery, " "	
1/2 c.	Green peppers, " "	
3/4 c.	Sugar	
4 tsp.	Salt	
2 tsp.	White mustard seed	
1 c.	Vinegar	

BARBECUE SAUCE (A.M.B.)

Yield 2 qts.

<u>Quantity</u>	<u>Item</u>
1 $\frac{1}{2}$ c.	Butter
2 tsp.	Vinegar
1/2 tsp.	Mustard, dry
2 qts.	Cayenne pepper
1 Tbsp.	Water
1 Tbsp.	Paprika
1 Tbsp.	Worcestershire sauce
1 Tbsp.	Tobasco sauce
1 Tbsp.	Chili powder
1 Tbsp.	Black pepper
2 tsp.	Salt
1 clove	Garlic
1 medium	Onion (grated)

Method

Simmer ingredients together for half and hour.

Dip meat in sauce before broiling and roasting, and baste with sauce while cooking.

BECHAMEL SAUCE

Yield 5 quarts

<u>Quantity</u>	<u>Item</u>
3 qts.	White stock (veal or chicken)
1/2 c.	Onions, chopped
1/2 c.	Carrots, "
2	Bay leaves
1 Tbsp.	Pepper corns
2 qts.	Milk (top)
2 c. (1 $\frac{1}{2}$)	Fat
3 c. (12 oz.)	Flour
1 Tbsp.	Salt
1/2 tsp.	Paprika
1/4 c.	Chopped parsley

Method

Cook vegetables, except parsley, and seasonings with stock.

Strain and add heated milk.

Thicken with roux.

Add seasonings and chopped parsley.

BROWN SAUCEYield 2 1/2 qts. 35 - 40 servingsSize of serving 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 qts.	Brown stock	Heat stock with bay leaves and seasonings. Strain.
4	Bay leaves	
1 1/2 Tbsp.	Salt	
1/2 tsp.	Pepper	
2 Tbsp.	Worcestershire sc.	
1 1/4 c. (10 oz.)	Butter	Cook onion, carrot and parsley in butter. Add flour. Stir into brown stock and cook until thickened.
1/2 c. (2 oz.)	Onion, sliced	
1 c. (4 oz.)	Carrots, chopped	
1/4 c.	Parsley	
2 c.	Flour, browned	

CAPER SAUCEYield 2 qts. 45 - 50 servingsSize of serving 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/3 c.	Butter	Melt half of butter, add flour with seasonings to make roux.
3/4 c.	Flour	
2 tsp.	Salt	
1/2 tsp.	Pepper	
4 tsp.	Lemon juice	
1 1/2 qts.	Hot water	Add to hot water. Cook 5 minutes.
		Add remaining butter in bits
2 c.	Capers, drained	Add capers.

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COCKTAIL SAUCE IYield 24 servingsSize of serving 1 1/2 Tbsp.QuantityItemMethod

1/4 c. Horseradish
 3/4 c. Tomato catsup
 4 tsp. Salt
 1 1/2 c. Lemon juice
 1 tsp. Tobasco sauce

Mix all ingredients and chill.

Pour over oysters or clams or serve
 in cocktail glass.

COCKTAIL SAUCE IIYield 1 pt. 20 - 25 servingsSize of serving 1 1/2 Tbsp.QuantityItemMethod

1 tsp. French mustard
 1 tsp. Worcestershire sauce
 1/2 c. Tomato catsup

Blend mustard and Worcestershire sauce with the catsup.

1 c. Mayonnaise
 1/2 c. Chili sauce
 1/4 - 1/3 c. Lemon juice

Combine ingredients, adding lemon juice at the end.

Note: Use with avacado, shrimp or lobster cocktail.CRANBERRY SAUCE IYield 5 - 6 quartsQuantityItemMethod

5# Cranberries
 3 - 4# Sugar
 5 - 6 c. Water

Clean and wash cranberries. Make syrup and add cranberries. Cook below boiling point until they appear transparent. Cool. (Add 1# of sugar and strain while hot to make jelly).

WHOLE FRUIT CRANBERRY SAUCE IIYield 60 - 70 servingsQuantityItemMethod

5# Cranberries
 3 3/4# Granulated sugar
 2 1/2 qts. Water

Wash cranberries. Boil sugar and water 5 minutes. Add cranberries and boil with stirring until skins pop. Remove from fire when popping stops.

Allow sauce to remain in vessel till cool.

CREOLE SAUCE

Yield 5 quarts

Size of serving 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/2 #10 cans	Tomatoes	Cook tomatoes and stock together with garlic and seasonings. Remove garlic.
1 qt.	Water or stock	
1 clove	Garlic	
1/4 c.	Salt	
2 Tbsp.	Sugar	
1/2 tsp.	Pepper	
1 1/2 c. (12 oz.)	Bacon fat	Saute onion and green peppers in fat add flour and blend. Stir into tomatoes to thicken.
1/2 c.	Green pepper, chopped	
1/2 c.	Onions, chopped	
2 1/2 c. (10 oz.)	Flour	
1 c. (8 oz.)	Pimientoes, chopped	Add pimientoes and parsley
2 Tbsp.	Parsley, chopped	

DRAWN BUTTER SAUCE

Yield 2 - 2 1/2 qts. 50 servings

Size of serving 1 1/2 - 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/2 c.	Butter	Melt butter (save out about 1/3 of it to blend in sauce at end).
1 c.	Flour	
2 tsp.	Salt	Stir in flour mixed with seasonings.
1/2 tsp.	Pepper	
2 qts.	Hot water	When smooth, add to hot water. Stir continuously until it boils. Boil 5 minutes. Stir in remainder of butter.

EGG SAUCE

Yield 5 quarts

Size of serving 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 qts.	Water	Heat liquid and thicken with roux made with butter and flour.
3 qts.	Milk	
2 c. (1#)	Butter	
3 c. (12 oz.)	Flour	
1 1/2 doz.	Eggs	Hard cook eggs and chop. Add eggs and seasonings to hot liquid. Serve with baked or boiled fish.
1/4 c. (1 1/2 oz.)	Salt	
1/4 tsp.	Pepper	
1/2 tsp.	Paprika	

GRAVY

Yield 4 gallons

Size of serving 1/4 - 1/3 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Stock	Heat stock Brown flour in oven and combine with fat to make roux. Thicken stock and add seasonings.
1 1/2 qts.(3#)	Fat, from stock	
2 - 2 1/2 qts. (2 - 2 1/2#)	Flour	
2 Tbsp.	Kitchen bouquet	
1 Tbsp.	Celery salt	
To taste	Salt and pepper	

HOLLANDAISE SAUCE (SAVARIN C.B.) I

Yield 2 1/2 c.

Size of serving 1 - 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4	Egg yolks	Put yolks of eggs with 1 Tbsp. water in saucepan over hot water. Beat yolks with French whip until they thicken.
1#	Butter	
1 tsp.	Salt	Remove from heat and slowly beat in butter. Add seasonings and lemon juice.
Pinch	Cayenne	
Juice of	1/2 lemon	<u>Note:</u> Hold over hot water at moderate temperature to prevent curdling.

HOLLANDAISE SAUCE I

Yield 10 - 12 servings, 1 1/2 c.

Size of serving 1 - 2 Tbsp.

<u>Quantity</u>	<u>Item</u>
1 c. (8 oz.)	Butter
4	Egg yolks
2 Tbsp.	Lemon juice
1/2 tsp.	Salt
Pinch	Cayenne

Method

Wash butter in cold water and divide in three pieces. Put one piece with slightly beaten egg yolks and lemon juice in a saucepan. Work together until smooth. Set in a saucepan of hot water and stir constantly until butter begins to melt. Add second piece of butter and third piece as mixture begins to thicken. Season and serve immediately.

Note: If sauce curdles, add 2 Tbsp. heavy cream or 4 Tbsp. white sauce. For a thinner sauce, add 2/3 c. boiling water.

MOCK HOLLANDAISE SAUCE

Yield 2 1/2 quarts

Size of serving 1 - 2 Tbsp.

<u>Quantity</u>	<u>Item</u>
1 c. (1/2#)	Butter
1 c. (4 oz.)	Flour
2 qts.	Boiling water
8	Egg yolks
1 c.	Lemon juice
1 Tbsp.	Salt
1/8 tsp.	Pepper
1/2 Tbsp.	Paprika

Method

Make roux of butter and flour and add to boiling water. Stir until it thickens.

Add beaten egg yolks carefully and cook few minutes longer in double boiler, stirring constantly.

Remove from fire, add lemon juice and seasonings.

Note: Hold over hot water at moderate temperature.

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HORSERADISH SAUCE IQuantityItem3/4 c.
1/4 c.
1 tsp.Horseradish
Vinegar
Salt

1 c.

Cream

Yield 3 c.Size of serving 1 - 1 1/2 Tbsp.Method

Mix first three ingredients.

Beat cream until stiff and combine with other ingredients.

HORSERADISH SAUCE IIQuantityItem6 Tbsp.
2/3 c.
3 c.Cracker crumbs
Horseradish
Milk6 Tbsp. (3 oz.)
1 tsp.
1/8 tsp.Butter
Salt
PepperYield 1 qt.Size of serving 1 - 1 1/2 Tbsp.Method

Cook crumbs, horseradish and milk in double boiler for 20 minutes.

Add butter and seasonings. Serve hot with pork or beef.

LEMON BUTTERQuantityItem3 c. (1 1/2#)
2 Tbsp.
1 1/2 tsp.
6 Tbsp.Butter
Salt
Paprika
Parsley, finely
chopped
Lemon juiceYield 50 servingsSize of serving 1 Tbsp.Method

Cream butter. Add seasonings

Add lemon juice very gradually. Serve with any white fish, steak or chops.

MINT SAUCE

Yield 1 qt. 30-35 servings
Size of serving 1 to 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 qt.	Vinegar	Add sugar to hot vinegar. When dissolved, pour over mint. Let stand thirty minutes on back of range to infuse.
1/2 c.	Powdered sugar	
2 c.	Mint leaves, chopped fine	

Note: Dilute vinegar if too strong.

MINT CURRANT SAUCE

Yield 25-30 servings
Size of serving 1 1/2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 qt.	Currant jelly	Cut in pieces.
2/3 c.	Fresh mint leaves	Chop fine.
1/2 c.	Grated orange rind	Mix ingredients

MUSHROOM SAUCE I

Yield 40-50 servings
Size of serving 1/8 to 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/4 c. (10 oz.)	Butter	Saute together and add flour
2	Onions, sliced	
2	Carrots, sliced	
2 Tbsp.	Parsley, chopped	
1 1/4 c. (6 oz.)	Flour	Stir into boiling stock
2 qts.	Brown stock	
2	Bay leaves	
2 tsp.	Salt	
1/3 tsp.	Pepper	Strain, season and add chopped mushrooms which have been sauteed in butter.
2 cans or	Mushrooms or	
1 1/4 c.	Fresh mushrooms	
3 oz.	Butter	

MUSHROOM SAUCE II

Yield: 9 qts. 110 - 120 servings

Size of servings: 1/8 - 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 #	Mushrooms, chopped	Saute mushrooms and onion in butter.
2 Tbsp.	Grated onion	
8 oz.	Butter	
6 qts.	Milk	Scald milk and thicken with roux.
12 oz.	Butter	
1 #	Flour	
1 1/2 oz. (3-4 Tbsp.)	Salt	Add mushrooms with juice and seasonings to milk.
1/4 tsp.	Pepper	
1 qt.	Coffee cream	Lastly, reduce with cream.

OLIVE AND ALMOND SAUCE

Yield: 50 servings

Size of serving: 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 c.	Butter	Make a white sauce of butter, flour and milk, season.
1 c.	Flour	
2 qts.	Milk	
1 1/2 tsp.	Salt	
1 1/2 c.	Shredded almonds	Just before serving, add almonds which have been blanched and browned, olives and lemon juice.
1 qt.	Olives, chopped	
1 Tbsp.	Lemon juice	

ORANGE SAUCE

Yield: 40 - 50 servings

Size of serving: 2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 c. (8 oz.)	Butter	Brown the butter, add flour and seasonings and stir until well browned.
1 c. (4 oz.)	Flour	
1 tsp.	Salt	
5 1/3 c.	Brown stock	Add to hot stock gradually and beat until thickens.
3 c.	Orange juice	Just before serving, add orange and lemon juice and rind cut in thin slices.
1/4 c.	Lemon juice	
2 oranges	Rind of	

PARSLEY SAUCE

Yield: 3 qts. 40 - 50 servings

Size of serving: 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 qts.	Milk	Scald milk and thicken with roux.
1 c. (8 oz.)	Butter	
1 1/2 c. (6 oz.)	Flour	
1 Tbsp.	Salt	Add seasonings and parsley.
1/8 tsp.	Pepper	
1/2 c. (2 oz.)	Parsley	

PICKLE SAUCE

Yield: 3 qts. 50 servings

Size of serving: 1/8 - 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 c. (8 oz.)	Butter	Make roux of butter and flour. Add to boiling water and vinegar. Cook until thick. Add seasonings and chopped pickle. Serve hot.
1 c. (4 oz.)	Flour	
1 3/4 qts.	Boiling water	
1 c.	Vinegar	
1 Tbsp.	Salt	
1/2 tsp.	Pepper	
1 tsp.	Paprika	
1 qt.	Pickles, chopped	
1/2 - 1 c.	Sugar	

RAISIN SAUCE

Yield: 50 - 60 servings

Size of serving: 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 c. (5 oz.)	Cornstarch	Make a paste of cornstarch and cold water. Add to boiling water and stir while thickening.
2 c.	Cold water	
3 - 3 1/2 qts.	Boiling water	
2 c.	Brown sugar	Add brown sugar and raisins.
2 #	Raisins seeded	
1/3 c.	Lemon juice	When thickened, remove from fire and stir in lemon juice and salt.
1/2 tsp.	Salt	
		<u>Note:</u> Half ham stock and half water may be used for the liquid.

TOMATO SAUCE

Yield: 5 qts. 80 servings

Size of serving: 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 qts.	Tomatoes	Heat tomatoes and stock with sugar and spices. Strain.
2 qts.	Water or stock	
4	Bay leaves	
1 Tbsp.	Cloves	
1 Tbsp.	Peppercorns	
1/4 c.	Sugar	
2 c. (1#)	Fat	Make roux and thicken tomato stock.
1 qt. (1#)	Flour	

SPANISH SAUCE

To tomato sauce add the following ingredients:

2 c. (1#)	Green peppers, chopped	
1 c. (1/2 #)	Onions, chopped	Saute green peppers and onions in fat
1/2 c. (1/4 #)	Fat	until tender. Then add with pimientos
2 c.	Pimientos, chopped	to tomato sauce.

TARTARE SAUCE

Yield: 40 - 45 servings

Size of serving: 1 - 1 1/2 Tbsp.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 c.	Mayonnaise	Mix ingredients.
1/2 c.	Pickles, chopped	
1 Tbsp.	Onions, chopped	
1 Tbsp.	Parsley, chopped	
1/4 c.	Vinegar or lemon juice	

Note: The following ingredients may be used.

1/4 c.	Gherkins, chopped
1/4 c.	Capers
1/4 c.	Olives, chopped
2 Tbsp.	Onion juice

VEGETABLE GRAVYYield 180 - 200 servingsSize of serving 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/2 qts.	Peas	Steam until just tender.
1 1/2 qts.	Carrots	
1 qt.	Celery	
3 gal.	Brown stock	Heat to boiling. Make into paste with cold water and beat into boiling stock. When thickened, add vegetables.
12 oz.	Flour	
As needed	Water	

WHITE SAUCEYield 1 gal.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
<u>THIN</u>		
1 gal.	Milk	I-Melt fat and stir into flour. This paste is called roux. Cook several minutes or until well-blended. Heat milk in top of double boiler or bain marie. Beat roux into hot milk with wire whip. Continue cooking over hot water, beating occasionally. Season
1 c. (4 oz.)	Flour	
1/2 - 1 c.	Fat	
2 tbsp.	Salt	
<u>MEDIUM</u>		
1 gal.	Milk	II-Blend flour with enough cold milk to make a thin paste, then thin down. Heat remaining milk and stir flour paste into it. Add butter and seasonings.
2 - 2 1/2 c. (8-10 oz.)	Flour	
1 - 2 c.	Fat	
2 Tbsp.	Salt	
<u>HEAVY</u>		
1 gal.	Milk	<u>Note:</u> Roux which is made in quantity to be used as needed should be cooked in a heavy saucepan for thirty minutes or longer. If brown roux is desired, the flour may be browned first in the oven before the fat is added, or the flour and fat may be cooked together in a slow oven for an hour or longer.
3 - 4 c. (12-16 oz.)	Flour	
1 1/2 - 3 c.	Fat	
2 Tbsp.	Salt	

Note: In quantity cookery the smaller amount of fat is usually used.

CHEESE SAUCE

Add 1 1/2 - 2# Cheese, chopped to one gallon white sauce.

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CREAM TOMATO SAUCE

Yield 8 qts.

Size of serving 1/4 measuring cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 gal.	Tomato pulp, strained	To 1 gal. of hot medium white sauce add tomato pulp heated to temperature of white sauce.
1/2 c. 1/4 c.	Onions, chopped fine Butter	Saute onions in butter until tender.
2 Tbsp. 1/2 c.	Worcestershire sauce Parsley, chopped	Add parsley just before serving.

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GUIDES FOR PREPARING AND COOKING FRESH VEGETABLES

Preparation for Cooking

Pare vegetables carefully to keep waste low and food values high.

Wash thoroughly.

Greens must be washed in several waters to remove sand and dirt entirely.

Broccoli, cauliflower and Brussels sprouts need soaking in salted water to rid vegetables of worms and insects.

A vegetable brush helps in the cleaning of such vegetables as celery, asparagus, carrots, beets, and potatoes.

Keep vegetables crisp and cool until time to cook them. Crisp in ice water if necessary, but remember that soaking increases the vitamin and mineral losses. Crushed ice between layers of the prepared vegetable, a damp cloth to cover (cellophane or rubberized covers are excellent) and the refrigerator for holding are improvements over soaking.

Cooking

Select the method of cooking which suits the particular vegetable so that the cooked product has the highest possible food value, true fresh vegetable flavor and color and is tender but not mushy.

To retain food values and flavors:

1. Cook as quickly as possible. A steam-jacketed kettle will reduce the total cooking time by about one-half as compared with cooking on top of the range.
2. Use as little water as possible except for vegetables of the cabbage family, onions and those green vegetables which require a fairly long cooking period.
3. Have the water boiling when the vegetable is added and add the vegetable to the water.
4. Bring the water back to the boiling point as quickly as possible after the vegetable is added.
5. If the vegetables are steamed, use steam trays or pans which will allow for spreading the vegetables to give shallow layers.
6. Do not add soda.
7. Cook vegetables with the skins on when possible.
8. Bake or steam whenever practical.
9. Serve the vegetable as soon as it is done.
10. Use the cooking water in soup, sauces or gravies.

To keep the brightest colors:

In green vegetables

1. Cook vegetables containing a little green coloring (new cabbage) other members of the cabbage family (Brussels sprouts and broccoli) or those requiring a fairly long cooking period (lima beans and green beans) in enough water to cover vegetable completely; other green vegetables may be cooked in less water or, if very young and tender, may be steamed.
2. Cook for a minimum of time.
3. Cook uncovered.
4. Never use acid in the cooking water.
5. Hold a minimum of time.
6. Add butter or sauce just before serving.

In red vegetables

1. Cook with the cover on except for red cabbage.
2. Add a little acid in the form of vinegar, lemon juice, or tart apples.

In yellow vegetables

1. The color is stable and requires no special procedure.

In white vegetables

1. Strong alkali (soda) or very hard water turns white vegetables yellow.
2. Overcooking of certain white vegetables (winter cabbage and onions) will cause a color change; reddish for cabbage, grayish for onions.

To retain texture:

1. Have the vegetable crisp before cooking.
2. Cook until tender but still retaining a little of the original crispness.
3. Handle as little as possible.
4. Hold a minimum of time after cooking.
5. If cooking very tender vegetables in the steam-jacketed kettle, cook a minimum quantity at one time and use a wire basket or coarse cheese cloth bag to make it easier to drain vegetables from the liquid.

GUIDES FOR HANDLING AND COOKING FROSTED VEGETABLES

Store vegetables at 0° to 8° F., if they are to be held for any period of time. They will defrost overnight at 35° to 40° F., and will spoil as quickly as any other fresh food once they have been defrosted. An ice cream cabinet will hold the frosted vegetable satisfactorily for a few days' storage.

Keep vegetables frosted until ready to use. The defrosted vegetable shows greater shrinkage when cooked. Cut frosted blocks of vegetables in halves or quarters to reduce cooking time.

Follow general directions for cooking fresh vegetables. Remember that frosted vegetables have been partially cooked before freezing and that the cooking time is about half for the similar fresh vegetable.

SEASONING

The amount of salt needed depends on the texture and flavor characteristics of the particular vegetable.

Use 1 to 1 1/2 ounces, or 2 to 3 tablespoons per gallon of water
or
1/2 to 1 ounce, or 1 to 2 tablespoons for 10 pounds, of prepared vegetable.

Salt may be added at the beginning or end of the cooking period; however, better flavor is obtained if salt is added at the beginning.

Sugar improves the flavor of most vegetables particularly of the vegetable is overmature.

Use 1 to 2 ounces for 10 pounds of prepared vegetable.

Sugar is usually added after the vegetable has been partially or entirely drained.

Butter or Sauces.

Add melted butter or sauce to the drained vegetable just before serving.

Use approximately 4 ounces (1/2 cup) of butter or 3 cups to 1 quart of sauce for one No. 10 can or approximately 5 lbs., of the prepared vegetable.

SPECIFIC PROCEDURES FOR COOKING FRESH AND FROSTED VEGETABLES

Cooking Equipment

1. Steam jacketed kettle (S.J.K.)

15 gallons)	Calibrated for 2, 3, 4, 5, and
)	6 gallons of water
30 gallons)	Cooking temperature - 212° F.

This unit gives the shortest cooking time for boiling vegetables since the steam under pressure is concentrated, within the jacket, against the sides and bottom of the kettle thus bringing water to the boiling point within two minutes or less. It takes approximately 20 minutes to bring 10 pounds of vegetables back to the boiling point when cooked on top of the range.

When using the kettle reduce the pressure to 5 pounds once the water has started to boil and do not let it boil vigorously.

Keep the vegetables submerged to the extent possible and do not stir since this allows more air to come in contact with the product and helps to cause greater loss of vitamin C.

Vegetables that break up badly such as cabbage wedges, broccoli or cauliflower, may be handled satisfactorily in shallow, perforated pans with a wire cover to keep the vegetable from floating. A coarse mesh cheese cloth or wire basket may be used for peas, beans, or Brussels sprouts.

2. Steamers.

- a. Sectional steamers, such as the Chef-Line, using direct steam under pressure.

- 1.) Free venting type with cooking temperature of 212° F.
- 2.) Pressure type with cooking temperature of 228° F.

When cooking vegetables in the sectional steamers use the pans from which the vegetables are to be served to the extent possible or use larger shallow pans that allow for spreading the vegetable to give quicker penetration of heat. Perforated baskets are used for denser vegetables or winter squash where there is little loss of juices.

- b. Self-generating steamers such as the Sav-Mor or Gloekler using gas, electricity and/or steam to generate steam from fresh water: cooking temperature 212° F. for steaming.

In the Sav-Mor steamer higher temperatures may be obtained in the upper compartment by using all the gas burners, closing the steam inlet and opening the damper.

- c. Pressure steamers like the Flex-Seal developing 15 pounds of pressure

Other Equipment

The oven is satisfactory for baking and braising vegetables, but this method takes longer unless the vegetable has been pre-cooked.

When frying vegetables they may be blanched off in the hot fat until tender but not brown and then returned to the fryer for browning just before serving.

The top of the stove is not satisfactory except for cooking vegetables in small quantity.

Serving Pans

Type	Size	Usable Capacity
<u>Stainless Steel</u>		
Shallow square	3 x 9 5/8 x 9 5/8	3 quarts
Deep square	5 x 9 5/8 x 9 5/8	6 quarts
Half-size	2 1/8 x 9 3/4 x 12	3 quarts
Long	2 1/8 x 20 1/2 x 12	6 quarts
<u>Aluminum</u>		
Small	1 7/8 x 8 1/2 x 14	3 quarts
Medium - No. 314	2 1/4 x 10 1/2 x 15	4 quarts
Long - No. 315	2 1/4 x 10 1/2 x 17	6 quarts

TIMETABLE FOR COOKING FRESH AND FROSTED VEGETABLES

Vegetable	Steaming	Boiling		Baking
	time in minutes	Actual boiling time in minutes	Amount of boiling water	time in minutes
Asparagus	10 to 25	Tips 5 to 10 Butts 15 to 25	Bunched stalks, covered except for tips cuts, completely covered	---
Beans, green		20 to 35	Completely covered	-----
Beans, green lima	30 to 40	20 to 35	Completely covered	-----
Beets, new	40 to 60	35 to 55	Completely covered	-----
Beets, old	60 to 90	60 to 120	Completely covered	-----
Carrots, new	15 to 35	15 to 25	Just covered	30 to 45
Carrots, old	35 to 45	25 to 40	Just covered	45 to 60
Corn	15 to 20	8 to 15	Completely covered	-----
Peas	15 to 30	12 to 25	Just covered	-----
Potatoes, sweet	30 to 45	20 to 35	Completely covered	35 to 60
Potatoes, white	30 to 45	25 to 45	Completely covered	60 to 120
Spinach	10 to 15	6 to 8	Medium amount	-----
Swiss chard	20 to 30	10 to 12	Medium amount	-----
Kale	20 to 30	10 to 12	Medium amount	-----
Squash, Hubbard	45 to 60	35 to 45	Completely covered	45 to 90
Squash, summer	20 to 30	15 to 20	Small amount	30 to 40
Tomatoes	-----	15 to 20	None	20 to 30
"So-called" strong juiced vegetables			Cook in uncovered container	
Brussels sprouts	15 to 25	12 to 20	Completely covered	
Broccoli	-----	12 to 25	Completely covered	

TIMETABLE FOR COOKING FRESH AND FROSTED VEGETABLES - continued

Vegetables	<u>Steaming</u>	<u>Boiling</u>		<u>Baking</u>
	time in minutes	Actual boiling time in minutes	Amount of boiling water	time in minutes
Cabbage, green (shredded)	8 to 15	6 to 8	Medium amount	-----
Cabbage, wedges	15 to 20	8 to 12	Medium amount	-----
Cauliflower, broken up	15 to 20	8 to 12	Completely covered	-----
White turnips, cubed	20 to 30	15 to 25	Completely covered	-----
Rutabaga, cubed	25 to 35	20 to 30	Completely covered	-----
Onions, whole	25 to 30	15 to 25	Completely covered	40 to 50

DIRECTIONS FOR BUTTERED OR CREAMED VEGETABLES

Fresh or frosted

Drain the cooked vegetable saving the liquid for sauces, ~~gravies~~ or soup.

Add more seasonings if needed.

Add butter or sauce.

	(Approximately 8 ounces (1 cup) butter
For 10("	2 to 3 quarts of cream sauce
pounds("	1 1/2 to 2 quarts of butter-type sauces
E.P. ((mock hollandaise or drawn butter)

Garnish each pan as it goes to the counter.

Canned

Heat the vegetable in its own liquid.

Drain, saving the liquid as above.

Add seasonings as necessary.

Add butter or sauce.

	(Approximately 4 ounces (1/2 cup) butter
For 1 ("	3 cups to 1 quart of cream sauce
No. 10("	2 or 3 cups of butter - type sauce
((mock hollandaise or drawn butter)

Garnish each pan as it goes to the counter.

Escalloped

Drain freshly cooked, canned or reheated, left-over vegetables.

Arrange alternate layers of vegetables and cream sauce in buttered baking pans, counter pans, or individual casseroles beginning and ending with the cream sauce.

Top with buttered chopped, bread cubes or crumbs, cracker crumbs, potato chips or corn flakes. Grated cheese makes a nice addition to the topping.

Brown in the broiler or oven being certain that the mixture is heated thruhout but avoid overheating.

DIRECTIONS FOR COOKING SPECIFIC VEGETABLES

1. Length of cooking time varies with the quality (freshness and tenderness) and whether cut in large or small pieces.
2. If vegetables seem old and tough increase amount of water to allow for evaporation during longer cooking period.
3. Cream sauce proportions per gallon of milk: 6 oz. butter 6 oz. flour for most vegetables except watery types like celery.
4. Drawn butter sauce proportions for 1 gallon of vegetable juices: 8 oz. butter, 8 oz. flour.

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Vegetable	Amount Cooked at One Time	Fresh or Frosted	Equipment	Amount of boiling water used	Average Cooking Time	Amount of Salt added to water	Yield	Butter or Cream sauce	Notations
Asparagus	10 Pounds	Fresh and frosted	S.J.K. or top of range	6 or to cover Gallons	Total Minutes 10 to 25	Cups 3/4 to 1 1/4	Counter Pans 3 half full	1/3 c melted butter or 1 pt. to 1 qt. cream sauce	Cooking time variable
Beans, green	15	Fresh and frosted	S.J.K.	6	Fresh 20 - 35 Frosted 15 - 20	1/2 to 3/4	5 half full	1/3 c melted butter or 1 pt. to 1 qt. cream sauce	
Beans, lima	10	Fresh and frosted	S.J.K.	4	20 - 35	1 to 1 1/4 c	3 half full	1/3 c melted butter or 1 pt. to 1 qt. cereal cream	If many white beans will require maximum cooking time

Vegetable	Amount cooked at one time Pounds	Fresh or Frosted	Equipment	Amount of boiling water used Gallons	Average cooking time Total Minutes 35 - 55 Longer for old beets	Amount of salt added to water Cups	Yield Counter pans 6 pans half full	Butter or cream sauce Per pan	Notations
Beets, 4F	30	Fresh	Steamer	None		None		1/3 c melted butter 2 tsp. salt	1 Tbsp. of vinegar or lemon juice per gallon liquid helps retain red color
Broccoli	Fresh 7 Frosted 10	Fresh and frosted	S.J.K. or top of range	6 or to cover	Fresh 15 - 25 Frosted 12 - 18	3/4 to 1 1/4	3 half full	1/3 c melted butter	Frosted broccoli may be steamed but color not as attractive May use coarse mesh cheesecloth or wire basket for ease in handling
Brussels sprouts	10	Fresh	S.J.K.	6	12 - 20	3/4 to 1	3 half full	1/3 c melted butter or 1 qt. cream sauce	
Cabbage, new, cut in wedges Cabbage coarsely cut	6 10	Fresh Fresh	S.J.K. S.J.K.	6 6	8 - 12 6 - 8	1 to 1 1/4 1 to 1 1/4	2 long counter pans 3 half full	1/3 c melted butter or 1 pt. cream sauce	
Carrots, sliced or julienne	10	Fresh	Steamer	No water	15 - 25	1/4	3 half full if sliced 4 half full julienne	1/4 c melted butter 2 tsp. sugar or 1 pt. to 1 qt. cream sauce	Variation in cooking time depending on size of pieces and age of carrots
Cauli-flower	10	Fresh	S.J.K. Steamer Use 12 qt. dish pan	4 Add 4 Tbsp. lemon juice 1 1/2 gal. hot water with 2 Tbsp. lemon juice	8 - 12 15 - 20	1 1/4 - 1/2	4 half full	1/3 c melted butter or 1 pt. to 1 qt. cream sauce	Hot cereal cream is good medium for holding cauli-flower on steam table

Vegetable	Amount cooked at one time <u>Pounds</u>	Fresh or Frosted	Equipment	Amount of boiling water used <u>Gallons</u>	Average cooking time <u>Total Minutes</u>	Amount of salt added to water <u>Cups</u>	Yield <u>Counter pans</u>	Butter or Cream sauce <u>Per pan</u>	Notations
Celery	10	Fresh (green)	S.J.K. or Steamer	1 1/2 gal. hot water	15 - 20	1 1/4 - 1/2	3 half full	1/3 c melted butter or 1 pt. to 1 qt. cream sauce	May use S.J.K. but not necessary unless onions are very strong
Onions	10	Fresh	Steamer Use 12 qt. dish pan	1 1/2 gal. hot water	15 - 25	1/4 - 1/2	3 half full	1/3 c melted butter or 1 pt. to 1 qt. cream sauce	
Peas	15	Fresh and frosted	S.J.K. Steamer	1 1/2 gal. hot tap water or no water	10 - 25	1 to 1 1/4 1/2 to 3/4	5 half full	1/3 c melted butter 1 tbsp. sugar or 1 qt. cream sauce	Sugar improves flavor particularly if peas are mature
Potatoes	30	Fresh	Steamer	None	30 - 40		4 deep pans	1/2 c melted butter	
Rutabagas or Turnips	10	Fresh	Steamer	1 1/2 gal. hot tap water or no water	20 - 30	1/2	3 half full	1/3 c melted butter 2 tbsp. sugar or 1 pt. cream sauce	
Spinach	15 - 18 (1 bu.)	Fresh	S.J.K.	4	6 - 8	3/4 to 1	5 half full	1/3 c melted butter	Drain well, place in colander and chop
Swiss chard or Kale	10	Fresh	S.J.K.	4	10 - 12	3/4 to 1	3 half full	1/3 c melted butter	
Squash, summer	10	Fresh	Steamer	None	15 - 20	1/4 c	3 half full	1/3 c melted butter	
Squash, Hubbard	50 to 60	Fresh	Steamer	None	40 - 50		5 two-thirds full		
Squash, frosted	As required	Frosted	Oven	None	90				

SUGGESTIONS FOR OBTAINING VARIETY IN PREPARATION OF VEGETABLES

Prepared raw vegetables chopped and blanched with boiling water or run into the steamer for two or three minutes and served with hot bacon, egg, or sour cream dressing.

- Beet greens
- Young dandelion greens or other spring greens
- Cabbage
- Escarole or chickory
- Lettuce
- Spinach
- Turnip tops

Braise in the oven with meat or vegetable stock.

- Carrots
- Celery
- Onions
- Summer squash
- Parsnips

Fry in deep fat, dipping in milk, eggs, batter, and/or seasoned flour or crumbs.

<u>Precooked</u>	<u>Used raw</u>
Cauliflower	Cucumbers
Parsnips	Eggplant
Sweet potatoes	Onions
White potatoes	Summer squash
	White potatoes (if time permits)

Cook sliced vegetables without peeling after thorough scrubbing, brush generously with melted butter or fat and brown in a moderately hot oven.

- New carrots
- Eggplant
- Summer squash
- Early potatoes

Put butter and a very little water in a heavy kettle, then add cut vegetables and cover tightly. This method can be used if vegetables have a fairly high water content and can be cooked in comparatively small quantities.

- Carrots
- Celery
- Sweet onions
- Summer squash

Partially cooked, then covered with a glaze (brown sugar, butter or bacon fat and water) and browned in the oven.

- Carrots
- Onions
- Sweet potatoes

Cooked in milk in place of water.

Cabbage
Cauliflower
Celery
Fresh or frosted corn
Sweet onion rings or small boiling onions

Cooked chopped vegetables added to:

Croquette mixtures
Fritter or muffin batter
Rice, spaghetti or macaroni
Meat loaves or patties
Sauces and gravies

Many varieties of fresh or dried fruits are becoming popular to serve in place of a vegetable. They may be stewed, escalloped, glazed or broiled.

GARNISHES WHICH POPULARIZE VEGETABLES

Butter cubes or lemon butter slices	Parsle
Chopped bacon	Pastry rounds
Chopped chives	Pimento
Cornflakes	Sauteed mushrooms
Crisp buttered bread crumbs or cubes	Shredded toasted almonds
Grated cheese mixed with crumbs	Tomato slices or wedges (grilled for a few minutes)
Mint	Uncooked green pepper
Mixed chopped herbs - chevril	Watercress
Paprika	

SAUCES WHICH ADD INTEREST

Bechamel
Browned butter
Cheese sauce
Cream - use 20% cream without thickening
Drawn butter
Hollandaise
Mock hollandaise
Lemon butter
Parsley or pimento sauce
Tomato, creole, or Spanish sauce

Vegetables should be well drained before the sauce is added.
This should be done at the last possible minute.

The proportions of 6 ounces of flour and 6 ounces of butter to 1 gallon of milk make a good thickness for most creamed vegetables.

Sauces should be well seasoned before they are put on the vegetables.
Paprika or chopped parsley is a simple but attractive garnish.

A FEW POPULAR COMBINATIONS

Acorn squash stuffed with sausage.

Baked French potatoes - prepare potatoes as for French frying, precook and drain thoroughly, brush with butter, season and bake in moderately hot oven (425°F.). Baste occasionally with butter. Chopped pimento or onion may be added or chopped chives sprinkled over the top.

Baked Idaho potato stuffed with a creamed vegetable (celery and carrot, spinach, peas, etc.).

Braised lima beans - cook in meat stock in oven with minced carrot, onion, celery, green pepper, butter and seasonings added.

Buttered or creamed peas and cauliflower.

" " " " " celery

" " " " " onions.

" " " " " new potatoes

Carrots a la king (diced carrots with cream sauce, flavoring of onion, celery, green pepper and pimento added).

Carrot wafers in parsley butter.

Celery custard (custard base, chopped bread, pimento, and seasonings).

Chopped new beets with fresh green beans or spinach.

Corn pudding in pepper cases.

Escalloped egg plant with tomato slices (grilled for a few minutes after tomato is added).

Greens in onion cups (large onions stuffed with chopped seasoned spinach, topped with buttered crumbs and grated cheese and baked in oven).

Lyonnais beans or carrots (green or wax beans, onion, parsley butter).

Mixed vegetables au gratin.

Nest of one vegetable with another in the center - may use mashed potato, noodles, or rice to form nest. Fried potato or noodle baskets are also attractive.

Savory baked beans - sausage meat, minced onion and cooked corn added to baked beans. Serve with slaw and sliced tomato.

Spanish egg plant - egg plant cooked with sliced onion, bacon, fine bread crumbs butter, seasonings and grated cheese.

Spinach a la goldenrod (cream sauce with chopped egg whites and a garnish of riced egg yolk-serve on toast round).

Sweet potato and marshmallow balls (rolled in crumbs or cornflakes and fried in deep fat).

VEGETABLE COMBINATIONS USED AS ENTREES

Buttered new cabbage with Canadian bacon slices.

Corn pudding with bacon garnish

Curried vegetables on rice

Escalloped dried lima beans and mushrooms

Escalloped potato - garnish of grilled frankfurter

Escalloped sweet potato and apple with fried salt pork garnish or little sausages

Escalloped vegetables and mushrooms (celery, potatoes, peas, mushrooms)

Mixed vegetables au gratin

New lima beans and corn with Canadian bacon garnish

Potato balls with corned beef filling (fried in deep fat), parsley sauce

Sweet potato, pineapple and bacon (mashed sweet potato on a slice of glazed pineapple with partially cooked bacon strip wrapped around, garnished with marshmallow and baked in oven)

Tomatoes stuffed with mixed vegetables and served with cheese sauce and grilled bacon

Vegetable pie with cheese biscuit (may use pastry, batter or mashed potato for topping)

FRESH VEGETABLES

Percentage Waste, Portion Weight and Yield

1. Amounts given in this table are the average of several studies.
2. Portion weights given, unless otherwise specified, are for the cooked buttered vegetable. Portions of creamed and escalloped vegetables will weigh slightly more (1/2 to 1 oz.) but will give approximately the same yield per pound edible portion.
The weight of baked and whole vegetable portions will usually be more, depending upon the size and uniformity of the individual units.
The weight of a mashed vegetable portion desired may be slightly more due to its compact consistency.
The weight of a French fried vegetable portion is usually less due to lack of compactness.
3. Frosted vegetables give portion yields per pound comparable to the edible portion yield per pound of fresh vegetables.

Vegetables	Unit of Purchase	Weight		Percent- age of Waste	Weight of		Yield per lb. Edible Portion (E.P.)
		Weight as Purchased (A.P.)	Edible Portion (E.P.)		Portion in Ounces		
Asparagus	Crate	33 lbs.	22 lbs.	33%	2 3/4 - 3		5 - 5 1/2
Beans, green or wax	bushel	28 lbs.	24 lbs.	15%	2 3/4 - 3		5 - 5 1/2
Beets	1 doz. bunches (4 to 5 medium per bunch)	14 lbs.	10 1/2 lbs.	25%	3 - 3 1/2		4 1/2 - 5
Broccoli	Crate (24 bunches)	50 lbs.	22 1/2 lbs.	55%	2 1/2 - 3		5 - 6
Brussels Sprouts	Crate (32 quarts)	35 lbs.	23 1/2 lbs.	33%	2 1/2 - 3		5 - 6
Cabbage, spring	Bushel	43 lbs.	30 lbs.	30%	(Leaf 3 1/2 - 4		4 - 4 1/2
Cabbage, winter	Bulk	70 lbs.	55 lbs.	22%	(Whole 4 - 4 1/2		3 1/2 - 4
Carrots	Bushel	47 lbs.	35 lbs.	26%	3 - 3 1/2		4 1/2 - 5

FRESH VEGETABLES - Continued

Vegetable	Unit of Purchase	Weight		Percent- age of Waste	Weight of Portion in Ounces	Yield per lb. Edible Portion (E.P.)
		Weight as Purchased (W.P.)	Edible Portion (E.P.)			
Cauliflower	Crate (12 heads)	39 lbs.	17 lbs.	56%	3 - 3 1/2	4 1/2 - 5
Celery	Bunch (12 stalks)	13 1/2 lbs, 8 1/2 lbs.	37%		3 - 3 1/2	4 1/2 - 5
Corn	Suck (100 ears)	55 lbs.	31 1/2 lbs.	43%	4 - 7	2 1/2 - 4
Egg plant	Crate (24)	31 lbs.	21 lbs.	32%	2 1/2 - 3	5 - 6
Onions	Bushel	50 lbs.	42 1/2 lbs.	15%	3 - 3 1/2	4 1/2 - 5
Parsnips	Bushel	45 lbs.	31 1/2 lbs.	30%	3 - 3 1/2	4 1/2 - 5
Peas	Bushel	30 lbs.	10 lbs (8 qts.)	66%	2 1/2 - 3	5 - 6
Potatoes, white For baking	Bushel	60 lbs.	43 lbs. 58 lbs.	28% 3%	4 - 5 5 - 7	3 - 4 2 1/2 - 3
Potatoes	Bushel	50 lbs.	42 lbs.	16%	3 - 4 1/2	4 - 5
Rutabagas	Bushel	55 lbs.	40 lbs.	27%	3 - 3 1/2	4 1/2 - 5
Spinach	Bushel	18 lbs.	13 1/2 lbs.	25%	3 - 4	4 - 5
Squash, summer	Bulk by the lb.	50 lbs.	44 lbs.	12%	2 1/2 - 3	5 - 6
Squash, winter	Bulk by the lb.	50 lbs.	33 lbs.	34%	3 - 4	4 - 5
Swiss chard	Bushel	18 lbs.	15 1/2 lbs.	14%	3 - 3 1/2	4 1/2 - 5
Tomatoes	Basket (average 50 tomatoes)	15 lbs.	13 lbs.	13%	4 - 5 (grilled)	3 - 4
Turnips	Bushel	55 lbs.	45 lbs.	18%	3 - 3 1/2	3 1/2 - 5

CANNED VEGETABLES

Vegetable	<u>Drained Weights, Portion weight* and Yield</u>			Weight of Portions in Ounces	Portions per Unit
	Unit of Purchase	Weight per Unit	Drained weight		
Asparagus	No. 10 can	6 lbs. 6 oz.	4 lbs. 10 oz.	3 - 3 1/2	18 to 20
Beans, green	No. 10 can	6 lbs. 5 oz.	4 lbs. 5 oz.	3 - 3 1/2	20 to 23
Beans, Lima	No. 10	6 lbs. 9 oz.	4 lbs. 13 oz.	3 - 3 1/2	22 to 26
Beans, navy	No. 10 can	6 lbs. 12 oz.	-	4 - 4 1/2	24 to 27
Beets.	No. 10 can	6 lbs. 8 oz.	4 lbs. 14 oz.	3 - 3 1/2	24 to 26
Carrots	No. 10 can	6 lbs. 8 oz.	4 lbs. 11 oz.	3 - 3 1/2	21 to 25
Cauliflower	No. 10 can	6 lbs. 4 oz.	4 lbs. 5 oz.	3 - 3 1/2	20 to 23
Celery	No. 10 can	6 lbs. 4 oz.	4 lbs. 12 oz.	2 1/2 - 3	22 to 26
Corn					
Cream style	No. 10 can	6 lbs. 12 oz.	-	3 1/2 - 4	27 to 30
hole kernel	No. 10 can	6 lbs. 9 oz.	4 lbs. 13 oz.	3 - 3 1/2	22 to 26
Hominy	No. 2½ can	1 lb. 13 oz.	1 lb. 2 oz.	2 1/2 - 3	6 to 7
Mushrooms	No. 1 can	- 10½ oz.	- 8 oz.	- 2 1/2	3 to 4

* Add 1/2 to 1 oz., for liquid or sauce

CANNED VEGETABLES - (cont'd)

Vegetable	Unit of Purchase	Weight per Unit	Drained Weight	Weight of Portions in Ounces	Portions per Unit
Okra	No. 2 can No. 10 can	1 lb. 3 oz. 6 lbs. 3 oz.	-- -- 5 lbs. 1 oz.	2 1/2 - 3	-- -- 27 to 32
Peas	No. 10 can	6 lbs. 10 oz.	4 lbs. 10 oz.	2 1/2 - 3	25 to 29
Potatoes, Sweet	No. 10 can	6 lbs. 6 oz.	-- --	3 1/2 - 4	25 to 29
Sauerkraut	No. 10 can	6 lbs. 4 oz.	5 lbs. --	3 1/2 - 4	20 to 23
Spinach	No. 10 can	6 lbs. 2 oz.	4 lbs. --	3 1/2 - 4	16 to 18
Squash	No. 10 can	6 lbs. 8 oz.	-- --	3 1/2 - 4	26 to 30
Succotash	No. 10 can	6 lbs. 12 oz.	-- --	3 - 3 1/2	31 to 36
Tomatoes	No. 10 can	6 lbs. 6 oz.	4 lbs. 8 oz.	3 1/2 - 4 (solids and juice)	25 to 29

*Add 1/2 to 1 oz., for liquid or sauce

Buttered or Creamed Asparagus

Yield 125 servings
3 to 3 3/4 oz.

and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

6 No. 10 cans
(35 lbs. or 25 lbs. drained weight).

or

40 lbs. A.P. (28 lbs. E.P.)

or

27 1/2 lbs, E.P.

3 oz.

6 to 8 qts.

Asparagus

or

Asparagus, fresh

or

Asparagus, frosted

Salt

Cream sauce

or

Drawn butter sauce

Canned

1. Drain off at least half of the liquid and use as part of the liquid for the drawn butter sauce.
2. Heat asparagus in remaining liquid, drain and add drawn butter or cream sauce.

Fresh

1. Clean asparagus thoroughly by brushing tips with stiff vegetable brush. if necessary, peel down the tougher part of the stalk and discard the last inch or two depending on the degree of toughness,
2. Cut into 1 1/2 inch lengths, keeping the stalks and tips separate.
3. Cook stalks and tips separately in rapidly boiling salted water (2-3 tbsp. per gal. of water).
4. Drain; combine tips and stalks and cover with drawn butter sauce or cream sauce.

Frosted

1. Cook frosted asparagus in rapidly boiling salted water (2-3 tbsp. per gal. of water) until tender; drain.
2. Add drawn butter or cream sauce.

Note: Stalks may be left whole and arranged in long baking pans or tied in bunches and placed upright in a deeper kettle with boiling water not quite covering the tips. Cooking may be done on top of the stove. If perforated baking pans or collanders are used for bundles of asparagus, they may be immersed in boiling water and cooked in steam jacketed kettle. These tips are often served on buttered toast with a cream or cheese sauce.

Buttered or Creamed Green Beans

Yield 125 servings
3 to 3½ oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4½ oz.

Cost per serving

5 No. 10 cans
(32 lbs. or 21½ lbs. drained weight)
or
25 lbs. A.P. (22½ lbs. E.P.)
or
22½ lbs.
1 ¼ lbs.
1 ¼ oz. (3 Tbsp.)
or
6 qts.

Green beans, canned
or
Green beans, fresh
or
Green beans, frosted
Butter
Salt

Cream sauce

1. Heat canned beans in their own liquid; partially drain; add butter and additional seasonings, or drain completely and add cream sauce.
or
1. Cook frosted or fresh beans in steam jacketed kettle in rapidly boiling, salted water; drain; add butter and additional seasonings; or omit butter and add cream sauce.

Green Beans with Bacon

Yield 125 servings
3 oz.
and or

Counter Set Up

Size 100 servings
Serving 3½ to 4 oz.

Cost per serving

5 No. 10 cans
(32 lbs. or 21½ lbs. drained weight.)
or
25 lbs. A.P.
or
22½ lbs.
1½ to 2 gal.
2 lbs.
1 lb.
8 oz.
To taste

Green beans
or
Green beans, fresh
or
Green beans, frosted
Stock
Bacon rind or ham hocks
Bacon, diced
Butter
Seasonings

1. If using canned beans, drain well and partially cover with boiling stock; add cooked diced bacon, bacon fat and butter and simmer for 15 minutes.
2. Thicken stock if desired by blending 6 oz. flour with a little cold stock or water.

or

1. Cook frosted or fresh green beans in boiling stock with bacon rind or ham hocks.
2. When beans are tender, remove rind; drain off parts of liquid if necessary; add cooked, chopped bacon, bacon fat, and the butter.
3. Season to taste.

Creamed Green Beans with Celery

Yield 125 servings
3½ oz.
and or

Counter Set Up
Serve in square counter pans.

Size 100 servings
Serving 4 to 4½ oz.

Cost per serving

4 No 10 cans (25 lbs. or 17 lbs.
drained weight)

Green beans

or

or

20 lbs. E.P.

Green beans, fresh

or

or

17½ lbs. E.P.

Green beans, frosted

5 lbs. E.P.

Celery, diced

7 qts.

Cream sauce, medium

1. Follow recipe for creamed green beans, p. 24.
2. Cook celery in rapidly boiling salted water in steam jacketed kettle or steam, drain well and add to creamed green beans.

Variations: Diced pimento, sauted mushrooms, chopped cooked bacon or ham may be added to cream sauce.

Lyonnais Wax Beans

Yield 125 servings
3 oz.
and or

Counter Set Up
Serve in square counter pans.

Size 100 servings
Serving 3½ to 4½ oz.

Cost per serving

5 No. 10 cans (32 lbs. or $21\frac{1}{2}$ lbs. drained weight)	Wax beans
12 oz. E.P.	Onion, chopped
1 lb.	Butter
$\frac{1}{2}$ c. ($1\frac{1}{2}$ oz.)	Parsley, chopped
1 c.	Lemon juice
2 oz.	Salt
$\frac{1}{2}$ tsp.	Pepper

1. Drain off about half of liquid and heat beans in remaining liquid.
2. Saute chopped onion in butter until tender but not browned; add seasonings, lemon juice and parsley.
3. Combine beans and onion mixture; let simmer about 15 minutes before serving.

Savory String Beans

Yield 125 servings
3 oz.

and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to $4\frac{1}{2}$ oz.

Cost per serving

5 No. 10 cans (32 lbs. or $21\frac{1}{2}$ lbs. drained weight)	Wax beans
2 lbs. 4 oz. E.P.	Onions
6 oz.	Butter
1 $\frac{1}{3}$ No. 10 cans (8 lbs.)	Tomatoes
4 oz.	Sugar
1 $\frac{1}{3}$ Tbsp.	Cloves, whole
2 oz.	Salt
1 tsp.	Pepper
6 oz.	Bacon fat

1. Heat beans in their own liquid in bain marie or steamer.
2. Chop onions and saute in bacon fat and butter.
3. Heat tomatoes with seasonings (cloves tied in a piece of cheesecloth) and add sauted onion.
4. Drain beans and combine with tomato mixture just before serving.

Boiled Kidney, Lima or Navy Beans No. 1

Yield 125 servings
3 $\frac{3}{4}$ to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

10 lbs.
2 gals., or more as needed
1 lb. 4 oz. E.P.
 $\frac{1}{2}$ No. 10 can (3 lbs. 3 oz.)
1 lb. 4 oz.
2 oz.
 $3\frac{1}{4}$ oz.
1 tsp., if desired

Beans, dried
Water, for cooking
Onions, chopped
Tomatoes
Bacon, diced
Sugar
Salt
Pepper

1. Look over beans, wash and soak in cold water 3 or 4 hours (navy beans usually require soaking over night).
2. Drain, add boiling water to cover and cook until tender, but not split or mushy.
3. Saute bacon with chopped onion, add tomatoes (broken with wire whip).
4. Combine all ingredients and cook together in bain marie for $\frac{1}{2}$ hour, or until well blended and seasoned.

Chili Beans (Con Carne)

Yield 125 servings
3 $\frac{3}{4}$ oz.

and or

Counter Set Up

Serve in deep square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

$2\frac{1}{2}$ lbs.
6 lbs.
6 oz.
4 lbs. A.P.
 $2\frac{1}{2}$ lbs. A.P.
 $\frac{1}{3}$ No. 10 can (4 lbs. 5 oz.)
 $2\frac{1}{2}$ oz.
To taste

Cooked meat, chopped
Kidney beans
Beef drippings
Green peppers
Onions
Tomatoes
Chili powder
Salt

1. Wash kidney beans thoroughly, drain off water, cover with fresh water and soak 3 or 4 hours.
2. Add fresh boiling water to cover and simmer or cook in steamer until half done.
3. Chop onions and green peppers and saute in beef drippings with chopped cooked or ground raw meat.
4. Add beans with tomatoes and continue cooking until beans are tender.
5. Add seasonings and thicken slightly if desired.

Note: If too thick, thin with beef or bean stock.

Kidney Beans and Corn

Yield 125 servings
3 3/4 oz.

and or

Counter Set Up

Serve in square counter pans

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

- 2 No. 10 cans
(13 1/2 lbs.)
- 3 No. 10 cans
(19 1/2 lbs.)
- 8 oz.
- 10 oz.

Kidney beans
Corn, whole kernel
Bacon, diced
Chili sauce

1. Drain part of the liquid from beans and corn leaving enough to keep the product moist while heating.
2. Combine vegetables and heat in steamer or bain marie.
3. Dice bacon and saute until crisp.
4. Add bacon and Chili sauce with additional seasoning to taste.

Spanish Beans

Yield 125 serving
3 3/4 oz.

and or

Counter Set Up

Serve in square counter pans or
aluminum baking pans.

Size 100 servings
Serving

Cost per serving

- 10 lbs.
- 3 oz.
- 1 lb. 8 oz. A.P.
- 1 1/2 tsp.
- 1 tsp.
- 1 No. 10 can (3 qts.)
- 1 lb. 8 oz.
- 3 c.
- 1 lb. A.P.

Kidney beans, dried
Salt
Green peppers
Paprika
Pepper
Tomato puree
Salt pork, diced
Meat stock
Onions, chopped

1. Wash beans, drain and cover with fresh, cold water; soak overnight.
2. Drain, cover with fresh boiling water and cook until tender. (May be cooked in steamer.)
3. Add seasonings and other ingredients.
4. Pour into greased baking pans and bske in moderate oven (350°F.) for 1 1/2 to 2 hours.

Baked Lima Beans

Yield 125 servings
3 3/4 to 4 oz.
and or

Counter Set Up

Use long counter pans
for baking

Size 100 servings
Serving 5 oz.

Cost per serving

12 lbs.
2 gals.
2 lbs.
1 lb. 8 oz. E.P.
12 oz. E.P.
7 oz.
1 c.
3 1/2 oz.
1 tsp.
3 Tbsp.

Lima beans, dried
Water, boiling
Bacon, diced
Onions
Green peppers
Pimentos
Molasses
Salt
Pepper
Prepared mustard

1. Wash beans, drain, cover with fresh water and soak overnight.
2. Drain, cover with fresh boiling water and parboil or steam until tender but not mushy.
3. Dice bacon, chop onions and saute together.
4. Dice green pepper and pimento and combine with sauted bacon and onion.
5. Combine all ingredients and pour mixture into greased baking pans.
6. Bake in moderate oven (350°F.) for 1 1/2 hours. More water may be needed during the baking period.

Buttered Lima Beans. (Dried)

Yield 125 servings
3 3/4 to 4 oz.
and or

Counter Set Up

Serve in deep square counter
pans.

Size 100 servings
Serving 5 to 6 oz.

Cost per serving

12 lbs.
2 to 2 1/2 gals.
3 1/2 oz.
1 1/2 lbs.

Lima beans, dried
Water, boiling or stock
Salt
Butter

1. Wash beans thoroughly and soak overnight.
2. Drain and add freshly boiling water or stock.
3. Simmer or steam until beans are tender but not mushy.
4. Add seasoning and butter toward the end of the cooking period.

Lima Beans, Creole

Counter Set Up

Bake and serve in long counter
pans

Yield 125 servings
3 3/4 to 4 oz.
and or

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

10 lbs.
1/2 lb. E.P.
3 1/2 oz.
2 lbs.
2 qts.
1 1/2 No. 10 cans
(9 1/2 lbs.)
1 lb.
1 lb.
4 oz.
1 tsp.
2 c.

Lima beans, dried
Onions, quartered
Salt
Bacon
Stock
Tomatoes

Flour
Fat (butter and bacon fat)
Sugar
Pepper
Chili sauce

1. Wash beans thoroughly and soak overnight.
2. Drain, add fresh boiling water and simmer or steam with onion until tender; add salt near end of cooking period.
3. Saute bacon and drain off fat.
4. Heat tomatoes with stock.
5. Make roux of fat and flour and beat into hot tomato mixture; add Chili sauce and seasonings.
6. Combine sauce with beans and bacon.
7. Bake in a moderate oven (350°F.) for 1/2 to 1 hour.

Escalloped Lima Beans with Mushrooms

Counter Set Up

Bake and serve in long
counter pans.

Yield 125 servings
3 3/4 to 4 oz.
and or

Size 100 servings
Serving 5 oz.

Cost per serving

9 lbs.
3 lbs. A.P. or 2 No. 2 cans
8 oz. E.P.
8 oz.
2 gals.
1 7-oz. can
3 quarts (1 lb.)
10 oz.

Lima beans, dried
Mushrooms
Onions, chopped
Butter
Cream sauce, medium
Pimento, chopped
Bread cubes
Butter

1. Wash beans thoroughly and soak overnight.
2. Drain, add fresh boiling water and simmer or steam until tender.
3. Clean and slice mushrooms; saute in butter with onion.
4. Make cream sauce.
5. Add pimento and mushrooms to sauce and combine ingredients.
6. Fill greased baking pans and top with buttered bread cubes.
7. Bake at 350°F., for 1 1/2 hour.

Lima Bean Loaf

Yield 1 pullman loaf
12 slices per loaf
and

Counter Set Up

or

Slice and serve in long counter pan.

Size
Serving 108 servings

Cost per serving

10 lbs.
3 1/2 oz.
12 oz.
5 lbs. (15 c.)
2 1/4 1/2 oz. cans or 3 1/3 c.
1 lb. (10)
12 oz. E.P.
1/3 c.
3 c.
1 1/4 tsp.

Lima beans, dried
Salt
Butter
Bread crumbs
Evaporated milk
Eggs
Celery, chopped fine
Worcestershire sauce
Tomato puree
Pepper

1. Wash beans thoroughly and soak overnight.
2. Add fresh boiling water to cover and simmer until tender adding salt when partially done.
3. Drain off excess water and add butter.
4. Moisten bread crumbs with milk, add beaten eggs, chopped celery and other ingredients. Combine with cooked beans.
5. Grease pullman loaf tins and fill with mixture.
6. Bake in a moderate oven (350°F.) for 1 1/2 hours.
7. Serve with vegetable gravy, mushroom or tomato sauce, and if used as an entree, garnish with bacon strips or sausage links.

Baked Beans No. I

Yield 125 servings
5 oz.
and or

Counter Set Up

Serve in deep square counter pans.

Size 100 servings
Serving 6 oz.

Cost per serving

12 lbs.	Beans, navy
12 oz. E.P.	Onions
3 to 4 gals.	Water for cooking
2 c. (1 1/2 lbs.)	Molasses
1 1/2 c. (8 oz.)	Brown sugar
1 Tbsp.	Mustard, dry
2 tsp.	Paprika
5 oz.	Salt
4 lbs.	Salt pork, sliced
1/2 No. 10 cans (3 1/2 lbs.)	Catsup
1/4 c.	Vinegar

1. Wash beans thoroughly, cover with fresh cold water and soak overnight.
2. Drain beans, add freshly boiling water and onions; bring to a boil, then simmer or cook in steamer until tender but not mushy (about 1 1/2 hours.)
3. Drain off excess water and save to add later if required.
4. Combine beans with seasonings and catsup.
5. Place some slice of pork in bottom of baking pans, cover with beans and submerge remaining slices of pork.
6. Bake in a slow oven (300°F.) for 3 to 4 hours.

Note: A ham bone may be added to beans during simmering.

Baked Beans No. II

Yield 125 servings
5 oz.
and or

Counter Set Up

Size 100 servings
Serving 6 oz.

Serve in deep square
counter pans.

Cost per serving

12 lbs.	Beans, navy
3 to 4 gals.	Water for cooking
1/2 No. 10 can (3 1/2 lbs.)	Tomato puree
5 oz.	Salt
1 1/4 lbs.	Salt pork, bacon or ham fat
1 Tbsp.	Mustard, dry
2 c. (1 1/2 lbs.)	Syrup or light molasses

1. Wash beans thoroughly and soak overnight in fresh water.
2. Drain, add freshly boiling water and simmer or steam until tender but not mushy.
3. Add seasonings and other ingredients.
4. Bake in a slow oven (300°F.) for 3 to 4 hours adding more liquid if necessary.

Boiled Navy Beans No. II

Yield 125 servings
4 oz.
and or

Counter Set Up

Serve in deep square counter pans.

Size 100 servings
Serving 5 oz.

Cost per serving

10 lbs.
2 gals.
2 lbs.
4 oz. E.P.
1 qt. (2 lbs.)
1 pt. (1 1/2 lbs.)
2 Tbsp.
3 1/2 oz.
1 tsp.

Beans, navy
Water for cooking
Salt pork, diced
Onion, minced
Tomato puree
Corn syrup
Dry mustard
Salt
Pepper

1. Wash beans thoroughly, add fresh water and soak overnight.
2. Drain beans, add freshly boiling water and diced salt pork and cook just below the boiling point or steam until partially tender.
3. Add other ingredients and continue simmering until beans are tender.

Buttered Beets

Yield 125 servings
3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

5 No. 10 cans (32 1/2 lbs. or
25 lbs. drained weight)
30 lbs. A.P.

Beets or
Beets, fresh

1 lb.
1 oz.
2 oz.
1/4 c.

Butter
Salt
Sugar
Vinegar

1. Heat canned beets in their own liquid with vinegar, butter and seasonings added. Beets may be left whole if comparatively small, otherwise they should be sliced or diced. OR
1. Cut tops from beets leaving about 1 inch of tops and roots, wash, cover with boiling salted water and boil or steam until tender.
2. Drain off beet liquid and strain.
3. Dice beets, add hot beet juice, vinegar, seasonings and butter.

Buttered Beets with Greens

Counter Set Up

Serve in square counter pans.

Yield 125 servings
3 oz.
and or

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

15 lbs. E. P.

15 lbs. E.P.

or

3 No. 10 cans (19 1/2 lbs. or 15 lbs.
drained weight)

1 lb. 4 oz.

2 oz.

1 tsp.

Spinach or beet greens

Beets, fresh-cooked

or

Beets

Butter

Salt

Pepper

1. Cook greens in rapidly boiling salted water.

2. Drain and chop; season.

3. Dice beets and heat in beet juices.

4. Drain beets and combine with greens.

5. Add melted butter.

Harvard Beets

Counter Set Up

Serve in square counter pans.

Yield 125 servings
3 - 3 1/2 oz.
and or

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

25 lbs. A.P.

or

4 1/2 No. 10 (29 lbs. or 22 lbs.
drained weight)

Beets, fresh

or

Beets

5 qts.

1 1/2 c.

1 Tbsp.

2

1 1/2 oz.

1 tsp.

12 oz.

6 oz.

8 oz.

Beet juice (add water to give re-
quired volume)

Vinegar

Cloves

Bay leaves

Salt

Pepper

Sugar

Cornstarch

Butter

1. Wash beets thoroughly and cook in rapidly boiling water or steam until tender. Drain off liquid, strain through cheesecloth and reserve for sauce.
2. Cover beets with cold water and rub off skins, trimming as required; dice or slice.

Note: If using canned beets drain off liquid and dice or slice beets as above.

3. Bring beet juice and spices (tied in cheese cloth) to boiling point.
4. Beat in well blended sugar, cornstarch and salt mixture and stir while thickening.
5. Add butter and vinegar.
6. Pour thickened sauce over beets and reheat.

Red Flannel Mash

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Serve in square counter
pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

20 lbs.
20 lbs. pr 3 1/2 No. 10 cans
1 lb.

Potatoes, cooked
Beets (thoroughly dry) cooked
Bacon fat

1. Chop beets and potatoes together in electric chopper or in wooden chopping bowl; season to taste.
2. Place in baking pans, greased well with bacon fat; brown in oven at 400° F.

Russian Beets

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter
pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

30 lb. A.P.	Beets, fresh
or	or
4 1/2 No. 10 cans (29 lb. or 22 lbs. drained weight)	Beets
1 lb.	Butter
8 oz.	Flour
2 qts.	Beet juice
1 1/2 qts.	Cream, 20%
1 pt.	Vinegar
8 oz.	Sugar
1 1/2 oz.	Salt

1. Thicken beet juice with flour and butter roux.
2. Add cream, vinegar, sugar and salt.
3. Drain beets, if using canned; dice or slice and add to above sauce; heat thoroughly.

Note: If using fresh beets wash thoroughly and steam until tender. Cover with cold water and rub off skins, trimming as required; dice or slice.

Spiced Beets

Yield: 125 servings 3 oz.
and or

Counter Set Up:

Size
Serving: 100 servings 4 to 5 oz.

Serve in square counter pans.

Cost per serving:

30 lbs. A.P.	Beets, fresh
or	or
5 No. 10 cans (32 1/2 lbs., or 25 lbs. drained weight)	Beets
2 qts.	Vinegar
4 qts.	Water or beet juice
1/2 oz.	Salt
1 tsp.	Pepper
1 Tbsp.	Cloves, whole
2 tsp.	Cinnamon
2 lbs.	Sugar, brown
1 lb.	Sugar, granulated
1 lb.	Butter

1. Cook beets in rapidly boiling salted water or steam until tender. Drain off juices and strain.
2. Cover beets with cold water and rub off skins.
3. Dice or slice.
4. Tie spices in cheesecloth bag and add to beet juice with sugar and vinegar; boil for 10 minutes.
5. Pour boiling liquid over beets and allow to heat through.
6. Add butter.

Note: Reduce sugar if a more sour sauce is preferred. Variation: Omit butter and pickle whole or quartered beets. Serve cold as a relish.

Broccoli Au Gratin

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

40 to 50 lbs. A.P. or 25 lbs. E.P. or
25 lbs.

Broccoli, fresh or
Broccoli, frosted

8 qts.
1 1/2 qts. (12 oz.)
8 oz.
8 oz.

Cheese sauce
Bread crumbs
Grated cheese
Butter

1. Prepare broccoli for cooking (see directions for buttered broccoli).
2. Cut in 2 inch lengths separating heads and stalks and cooking separately.
Note: The heads will require about half as long for cooking as the stalks.
3. Drain well; place in counter pan; cover with sauce.
4. Blend melted butter, crumbs, and grated cheese. Sprinkle this over the top of creamed mixture and brown in moderately hot oven (375° F.)
Note: When adding sauce to broccoli care must be taken to keep the heads whole.

Buttered or Creamed Broccoli

Yield 125 servings
2 1/2 or 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 3 1/2 to 4 1/2 oz.

Cost per serving

40 to 50 lbs. A.P. or 25 lbs. E.P. or
25 lbs.

Broccoli, fresh or
Broccoli, frosted

2 oz.
1 1/2 lbs. or
6 to 8 qts.

Salt
Butter or
Cream sauce

1. Cook prepared or frosted broccoli in rapidly boiling salted water until stalks are tender. May be placed in flat perforated pan to cook in steam kettle or in case of frosted broccoli, it may be steamed.
2. Drain off liquid and pour butter or sauce over broccoli just before serving.
Note: Fresh broccoli should be soaked in salt water for at least one hour and carefully looked over. Heavy leaves should be removed and stalks trimmed and split.

Broccoli, hollandaise

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter
pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

40 to 50 lbs. A.P. or 25 lbs. E.P.
or

25 lbs.

2 oz.

6 qts.

Broccoli, fresh
or
Broccoli, frosted
Salt
Mock Hollandaise Sauce

1. See directions for preparing and cooking buttered broccoli.
2. Drain well and cover with sauce just before serving.

Buttered Cabbage

Yield 125 servings
2 1/2 to 3 oz. Shredded
4 to 4 1/2 oz. Wedges
and or

Counter Set Up

Shredded cabbage-square counter pan
Wedges - Usually served in long
counter pans

Size 100 servings
Serving 3 1/2 to 4 oz. Shredded
4 1/2 to 5 oz. Wedges

Cost per serving

33 lbs. A.P. approx. or 25 lbs. E.P.

1 lb. 4 oz.

2 oz.

To garnish

Cabbage
Butter
Salt
Paprika or chopped parsley

1. Trim heads, remove core and crisp in cold salt water if wilted or dry.
2. Cut in wedges and cook in rapidly boiling salted water until tender (8 to 10 minutes). May place wedges in flat pans, cover with hot water and steam until tender.
3. Drain, add melted butter, salt to taste and garnish with paprika or chopped parsley.

Variations: 1. Shred crisp cabbage on electric slicer instead of cutting in wedges or chop coarsely with knife.

2. Cook with ham bones or salt pork, adding cabbage to stock 10 minutes before serving.

Creamed Cabbage

Counter Set Up

Serve in square counter pans.

<u>Yield</u>	125 servings	3 1/2 oz.
and	or	
<u>Size</u>		
<u>Serving</u>	100 servings	4 to 5 oz.

Cost of serving

30 lbs. A.P. approx., or 22 lbs. E.P.
6 to 8 qts.
To garnish

Cabbage
Cream sauce, medium
Paprika or chopped parsley

1. Follow directions for cooking buttered cabbage, cutting wedges across 2 or 3 times to get small pieces, or shred.
2. Drain well.
3. Add cream sauce.

Variations: Cabbage with Bacon - Saute 2 pounds of diced bacon, drain off fat and substitute for part of butter in cream sauce. Add crisp bacon to cream sauce.

Cabbage au Gratin - Follow recipe for creamed cabbage. Reduce the cream sauce to 6 quarts and add four pounds of chopped cheese. Place cooked cabbage in greased baking pans, pour cheese sauce over it and top with buttered bread cubes (2 quarts of bread cubes and 8 ounces of butter). Bake in moderate oven at 350° F.

Hot Cabbage Slaw

Counter Set Up

Serve in square counter pans.

<u>Yield</u>	125 servings	3 oz.
and	or	
<u>Size</u>	100 servings	
<u>Serving</u>	3 1/2 to 4 1/2 oz.	

Cost per serving

25 lbs. A.P.
1 lb. 8 oz.
1
3 oz.
1 1/4 qts.
1 1/4 qts.

New cabbage
Bacon, diced
Sugar
Salt
Vinegar
Water

1. Shred new cabbage.
2. Saute bacon and drain off fat.
3. Bring water and vinegar to the boiling point and add sugar, salt and bacon fat.
4. Pour sauce over cabbage and add crisp bacon just before serving.

Note: If using old cabbage, blanch in boiling water for 5 to 10 minutes, then drain well and add sauce.

Hot Cream Slaw

Counter Set Up

Serve in square counter pans.

18 lbs. E.P.

Sauce

2 lbs. 10 oz.

2 2/3 Tbsp.

8 oz.

4 tsp.

2 qts.

2 2/3 qts.

16

5 1/3 c.

Yield

and

Size

100 servings

Serving

3 oz.

Cost per serving:

Cabbage, raw shredded

Sugar

Salt

Flour

Mustard, dry

Milk, hot

Water, hot

Eggs, beaten

Vinegar, hot

1. Combine the sugar, salt, flour, and mustard; stir dry ingredients into the milk and water which have been heated over hot water. Cook until mixture thickens.
2. Pour some of the hot mixture into the beaten eggs and combine; return to mixture in double boiler.
3. Add hot vinegar last.
4. Place shredded cabbage in serving pans and pour some of the hot sauce over it, preparing each pan only as needed for the counter.

Sauerkraut

Counter Set Up

Serve in square counter pans.

5 No. 10 cans (31 lbs. or 25 lbs.
drained weight)

1 lb.

Yield

125 servings

3 1/2 oz.

and

or

Size

100 servings

4 to 5 oz.

Serving

Cost per serving

Sauerkraut

Butter

1. Heat sauerkraut in its own liquid or add boiling pork or beef stock.
2. Partially drain and add butter.

Variation: Diced bologna or sliced frankfurters make a good addition.

Chinese Cabbage with Tomatoes

Yield 125 servings
3 1/4 - 3 1/2 oz.
and or

Counter Set Up

Set up in aluminum baking
pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

30 lb. A.P.
4 qts.
1 Tbsp.
1/2 tsp.
3 Tbsp.
2 1/2 oz.

Chinese cabbage
Tomatoes
Salt
Pepper
Sugar
Butter

1. Cut cabbage in three-fourth's inch slices and place in flat pans; steam 5 to 6 minutes.
2. Heat tomatoes with seasonings.
3. Pour two cups of tomato mixture over slices just before serving.

Belgian Red Cabbage

Yield 125 servings
3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

25 lb. A.P. or 18 lb. E.P.
12 oz.
1 1/2 oz.
4 oz.
8 oz.
1 qt.
12 lb. A.P. (9 lb. E.P.)

Red cabbage
Butter
Salt
Flour
Sugar
Vinegar, diluted
Apples, quartered

1. Shred cabbage and cook until tender in boiling salted water; drain and add vinegar and butter.
2. Cook apples until mushy; add sugar and flour.
3. Combine apple and cabbage mixtures a short time before serving.

Note: May add 3/4 cup finely chopped onion.

Carrots a la King

Yield 125 servings
3 1/2 to 3 3/4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 1/2 to 5 oz.

Cost per serving

5 No. 10 cans (32 1/2 lbs. or
23 1/2 lbs. drained weight) or
30 lbs. A.P.
2 tals.
1 7-oz. can
1 1/2 lbs. A.P.
or
3 No. 1. cans
2 oz. E.P.
6 oz.
1 lb. E.P.

Carrots
or
Carrots, fresh
Cream sauce, medium
Pimentos
Mushrooms, fresh
or
Mushrooms
Onion, grated
Butter
Green peppers, diced

1. Peel and dice or slice carrots.
2. Cook in rapidly boiling salted water or steam until tender.
3. Make medium cream sauce and add chopped pimentos and uncooked diced green peppers.
4. Saute fresh or canned mushrooms and onion in butter; add to cream sauce.
5. Drain carrots and cover with sauce, adding seasoning to taste.

Variations: Peas, cauliflower, corn, green beans or celery may be substituted for a part of the carrots.

Belgian Carrots

Yield 125 servings
3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

30 lbs. A.P. or approx. 24 lbs E.P.
8 oz.
3 oz.
1 tsp.
12 oz.
1/2 c.

Carrots
Sugar
Salt
Pepper
Butter, melted
Parsley, chopped

1. Peel and slice carrots.
2. Cook in rapidly boiling water or steam until tender.

3. Add seasonings, melted butter and let stand in warmer to season through before serving.
4. Sprinkle with parsley.

Browned Carrots

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in aluminum baking pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

40 lbs. A.P.
or
6 No. 10 cans (39 lbs. or 28 lbs.
drained weight)
2 lbs.
5 oz.
1 1/2 oz.
1 c.

Carrots, fresh
or
Carrots, whole or quarters
Butter
Sugar, brown
Salt
Water

1. Peel and wash fresh carrots.
2. Cut in halves or quarters depending on the size.
3. Steam until just tender.
4. Place cooked carrots in shallow baking pans.
5. Combine and heat melted butter, sugar, salt and water; pour over the carrots.
6. Brown in the oven at about 400° F.

Buttered or Creamed Carrots

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

30 lbs. A.P.
5 No. 10 cans (32 lbs. 8 oz. or
23 lbs. 7 oz. drained weight)
3 oz.
1 tsp.
3 oz.
1 lb.
or
6 to 8 qts.

Carrots, diced or sliced
or
Carrots
Salt (reduce if using canned carrots)
Pepper
Sugar
Butter
or
Cream sauce, medium-thin

1. Peel and dice or slice carrots.
2. Steam raw carrots or heat canned carrots.
3. Drain and season.
4. Add melted butter or cream sauce.

Variations:

Buttered Carrots, Minted

Cost per serving

Follow recipe for buttered carrots. Sprinkle with chopped fresh mint just before serving. A few sprigs of mint may be cooked with the carrots to give additional flavor.

Buttered or Creamed Carrots and Peas

Cost per serving

Follow recipe for buttered or creamed carrots. Reduce carrots to 16 lbs. A.P. or 2 1/2 No. 2 cans, and add 10 lbs. of frosted peas or 2 No. 10 cans. Cook peas and carrots separately; drain, combine, season and add butter or sauce.

Bechamel Carrots

Cost per serving

Follow recipe for creamed carrots. Substitute bechamel sauce for cream sauce; add 1 lb. E.P. diced green peppers and let simmer together over hot water or hold in warmer for 15 minutes before serving.

Buttered or Creamed Carrots with Celery

Cost per serving

Follow recipe for buttered or creamed carrots. Reduce carrots to 20 lbs. A.P. or 3 No. 10 cans. Add 8 lbs. E.P. celery rings. Cook carrots and celery separately; drain, combine, season and add butter or sauce.

Buttered Carrots with Spinach

Yield 125 servings 3 to 3 1/2 oz.
and or

Counter Set Up

Size 100 servings
Serving 4 to 5 oz.

Serve in square counter pans.

Cost per serving

22 lbs. A.P.
or

Carrots, fresh
or

3 1/2 No. 10 cans (23 lbs. 4 oz. or
16 1/2 lbs. drained weight)

Carrots

25 lbs. A.P.
or

Spinach, fresh
or

3 No. 10 cans (11 lbs. 10 oz. drained
weight)

Spinach

6 oz.

Salt

1 lb. 8 oz.
or

Butter, melted
or

5 1/2 qts.

Cream sauce, medium

1. Peel and wash carrots and slice or dice.
2. Remove roots, wilted leaves and coarse stems from spinach. Wash first in slightly warm water, then in cold water until free from all grit.
3. Cook carrots until tender in boiling water to which 3 oz. of salt has been added, or steam; drain well.
4. Cook spinach in small amount of boiling salted (3 oz.) water until just tender.
5. Drain spinach thoroughly; chop a little to separate leaves.
6. Combine carrots and spinach carefully to avoid breaking carrots.
7. Add hot melted butter or hot cream sauce. Serve immediately.

Glazed Carrots

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Bake and serve in the
aluminum baking pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

40 lbs. A.P.
or

6 No. 10 cans (39 lbs. or 28 lbs.
drained weight)

12 oz.

3 lbs. 8 oz.

1 qt.

1 oz.

Carrots, fresh

or

Carrots, halves or quarters

Butter

Sugar, brown

Water

Salt

1. Peel carrots and wash.
2. Cut in halves or quarters depending on the size.
3. Steam until just tender.
4. Arrange cooked carrots in shallow baking pans.
5. Mix sugar, salt, butter and water and heat to the boiling point.
6. Pour hot syrup over the carrots.
7. Bake approximately 20 minutes at 400⁰ F., basting frequently with the syrup to obtain a better glaze.

Carrot Loaf

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Cut in squares and serve in long
counter pans with sauce poured over
each serving.

Size 100 servings
Serving 4 1/2 to 5 oz.

Cost per serving

6 No. 10 cans (39 lbs. or 28 lbs.
or drained weight)
45 lbs. A.P.

Carrots
or
Carrots, fresh

8 oz.
3 oz. (1 c.)
2 lbs. (2 qts.)
3 1/2 oz.
2 Tbsp.
5 1/2 c.
2 3/4 lbs. (5 1/2 c.)
8 oz.

Butter
Parsley, chopped
Bread crumbs.
Salt
Nutmeg
Cream sauce, heavy
Egg yolks
Butter, melted

1. Peel, cook and chop carrots.
2. Add melted butter, seasonings, crumbs, slightly beaten egg yolks and cream sauce.
3. Spread mixture about 2 inches deep in well greased baking pans, brush surface with melted butter and bake in a moderate oven (350°F.) for 1 hour.
4. Cut in 2 1/2 inch squares and serve with cream pea sauce.

Lyonnais Carrots

Yield 125 servings
3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

40 lbs. A.P.
or
5 No. 10 cans (32 1/2 lbs. or 23 1/2
lbs. drained weight)
12 oz. E.P.
1 lb. 8 oz.
3 oz.
3/4 tsp.
12 oz.
1 1/2 c.

Carrots, fresh
or
Carrots
Onions, chopped
Butter
Salt
Pepper
Sugar
Parsley, chopped

1. Peel and wash carrots; slice or dice.
2. Cook until tender in boiling salted water or in steamer; drain.
3. Saute onions until slightly brown in 1/2 lb. of butter.
4. Turn carrots out in serving dish or shallow pan.
5. Combine sauted onions, remainder of melted butter, sugar, parsley and pepper. Pour this mixture over the carrots, stirring gently to avoid breaking.

Variation: Minted Carrots - Omit the onions and add chopped fresh Mint leaves in place of the parsley.

Buttered or Creamed Cauliflower

Yield 125 servings
3 1/4 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

60 lbs. A.P. approx. or 25 lbs. E.P.

1 lb. 4 oz.

2 lbs.

or

6 to 8 quarts

To garnish

Cauliflower

Butter

Bread crumbs (if desired)

Cream sauce, medium-thin

Paprika

1. Break up heads and cook in rapidly boiling salted water in steam jacketed kettle.
2. Drain well; add melted butter, buttered crumbs and paprika or cream sauce.

Variations: Peas, green beans, carrots, corn, tomatoes, celery, spinach or mushrooms may be combined with cauliflower satisfactorily. Sauces which may be used are; cream, cheese, Spanish, tomato, mock Hollandaise or bechamel.

Cauliflower au Gratin

6 qts.

4 lbs.

2 qts.

8 oz.

Cream sauce, medium-thin

Cheese, chopped

Bread, cubed

Butter

1. Follow recipe for buttered or creamed cauliflower
2. Blend cheese with cream sauce. Blend bread cubes and melted butter.
3. Place cooked cauliflower in greased baking pans, cover with sauce and top with buttered bread cubes.
4. Bake in a moderate oven (350° F.) for 30 min.

Cauliflower Hollandaise

1. Make 6 qts. mock Hollandaise sauce. Serve as a garnish on well drained cauliflower.

Cauliflower, Polonnaise

Yield 125 servings
3 1/4 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

60 lbs. A.P. approx. or 25 lbs. E.P.	Cauliflower
2 qts.	Bread crumbs
1 lb. 8 oz.	Butter
1 c.	Parsley, chopped
1/4 c.	Salt
1 Tbsp.	Paprika
1 lb. (3 c.)	Cheese, grated

1. Break up heads and cook in rapidly boiling salted water in the steam-jacketed kettle. (One-half cup of lemon juice added to 2 gal. boiling water helps to bleach the cauliflower while cooking. Drain.)
2. Saute crumbs in butter, add parsley, salt and paprika.
3. Sprinkle the crumbs and cheese over the cauliflower in the serving pans.

Celery a la King

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

30 lbs. A.P. (approx. 2 1/2 doz. stalks) Celery	
or 20 lbs. E.P.	
7 1/2 qts.	Cream sauce, medium
1 lb. 8 oz.	Mushrooms, fresh sliced
or	or
4 1/2 No. 1 cans	Mushrooms
5 Tbsp.	Onions, minced
12 oz.	Butter
2 7-oz. cans	Pimentos, diced
1 1/4 oz. (3 Tbsp.)	Salt

1. Wash and cut the celery into one-inch pieces; cook in salted water or steam until tender. Drain
2. Saute mushrooms and onions in butter.
3. Make cream sauce and add mushrooms, pimentos, green pepper and celery.

Braised Celery

Yield 125 servings
2 3/4 oz. to 3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 3 1/2 to 4 1/2 oz.

Cost per serving

30 lbs. A.P. approx. or 22 lbs. F.P.
2 1/2 gals.
12 oz.
12 oz.
3 oz. (1 c.)
Seasonings to taste

Celery
Beef or veal stock
Flour
Butter
Parsley, chopped

1. Cut celery in 1 inch rings and cook in rapidly boiling, seasoned stock.
2. Melt butter, blend with flour and a part of the stock from celery, then stir into celery mixture and continue stirring while thickening,
3. Add additional seasonings to taste and chopped parsley.

Braised Celery with Mushrooms

Yield 125 servings
2 3/4 to 3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 3 1/2 to 4 1/2 oz.

Cost per serving

18 lbs. E.P.
2 gals.
2 lbs. A.P.
or
5 No. 1 cans
4 oz. E.P.
1 lb. E.P.
1 7-oz. can
8 oz.

Celery
Stock, beef, veal, or chicken
Mushrooms
or
Mushrooms
Onions, chopped
Green peppers, chopped
Fimientos, chopped
Butter

1. Prepare as for braised celery.
2. Saute additional ingredients in butter and add to celery and stock mixture.

Creamed Celery

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Size 100 servings
Serving 4 to 4 1/2 oz.

Serve in square counter pans.

Cost per serving

30 lbs. A.P. (approx. 2 to 2 1/2 doz. stalks) or 22 lbs. E.P.

Celery

3 oz.

Salt

2 gals.

Cream sauce, medium-thin

To garnish

Paprika or chopped parsley

1. Trim and cut celery in uniform pieces, about 1 inch in length.
2. Wash thoroughly.
3. Cook in rapidly boiling salted water until tender but still retaining little of the original crispness.
4. Drain well and add cream sauce.
5. Garnish with paprika or chopped parsley.

Variation: Add to the cream sauce 1 1/4 pounds of chopped green peppers or 1 7-oz. can of chopped pimento.

Creamed Celery and Mushrooms

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Size 100 servings
Serving 4 to 4 1/2 oz.

Serve in square counter pans.

Cost per serving

28 lbs. A.P. or 22 lbs. E.P.

Celery

4 lbs. 8 oz. A.P.

Mushrooms, fresh

4 oz.

Butter

2 gals.

Cream sauce, medium

1. Trim and wash celery; cut crosswise in 1/2 inch rings.
2. Steam or cook celery in boiling salted water until just tender.
3. Wash mushrooms; peel if necessary and slice. Saute slowly in butter until tender and a light golden brown.
4. Combine celery and mushrooms with hot cream sauce. Season to taste.

Boiled Fresh Corn-on-CobYield One ear per serving

and

Counter Set UpSize

Serve in deep square counter pans
with pan about one-fourth full of
hot milk.

Serving Approximately 7 oz.Cost per serving

100
3 oz.

Ears, corn, medium
Salt

1. Husk the corn and cook in rapidly boiling, salted water or steam for 6 to 8 minutes. Serve very hot.

Note: Addition of a small quantity of sugar and the substitution of 1/3 milk for an equal volume of water will improve the flavor if the corn is over mature.

Buttered Corn

Yield 125 servings
2 1/2 to 2 3/4 oz.
and or

Counter Set Up

Size 100 servings
Serving 3 to 3 1/2 oz.

Serve in square counter pans.

Cost per serving

4 1/2 No. 10 cans (29 lbs.)
or
20 lbs.
1 lb.
4 oz.
2 oz.
1 tsp.

Corn, whole kernel
or
Corn, frosted
Butter
Sugar
Salt
Pepper

1. Heat canned corn over hot water with butter and seasonings or cook frosted corn in boiling salted water or in steamer; add seasonings.

Note: Cream style corn may be substituted for whole kernel corn.

Variation:Corn O'Brien

Yield 125 servings
2 1/2 to 2 3/4 oz.
and or

Counter Set Up

Size 100 servings
Serving 3 to 3 1/2 oz.

Serve in square counter pans.

Cost per serving

1. Follow directions for buttered corn.
2. Add 2 7-oz. cans pimentos, diced, and 1 qt. green peppers, chopped.

Corn a la Southern

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Bake in aluminum pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

5 No. 10 cans (34 lbs.)
15 (1 lb. 8 oz. E.P.)
1 lb. 4 oz.
3 lb. 12 oz. E.P.
5 qts.
1 1/2 oz.
3 1/2 oz.
1/2 tsp.

Corn, cream style
Eggs
Butter
Green peppers, finely chopped
Milk
Salt
Sugar
Pepper

1. Combine corn with slightly beaten eggs, melted butter, shredded green pepper and seasonings.
2. Blend dried milk with part of warm water to make a paste and add remaining water.
3. Combine milk mixture with corn and pour into greased baking pans.
4. Bake in a slow oven (300°F.) until firm in pans of water.

Creamed Corn

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

4 No. 10 cans (26 lbs. or 20 1/2 lbs.
drained weight)
20 lbs.

Corn, whole kernel
or
Corn, frosted

6 qts.

Cream sauce, medium-thin

1. Drain canned corn and use part of liquid for making cream sauce.
2. Heat corn in seasoned cream sauce.

or

1. Cook frosted corn in rapidly boiling water or steam; drain and add cream sauce.

Variation:

Corn in Cream - Substitute 6 qts. hot coffee cream for the cream sauce in the above recipe. Add seasonings to taste.

Escaloped Corn

Yield 125 servings
3 1/2 to 4 oz.
and or

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

- 4 No. 10 cans (27 lbs.)
- 3 14 1/2 oz. cans (1 1/4 qts.)
- 1 c.
- 8 oz.
- 6 oz.
- 1 1/4 oz. (3 Tbsp.)
- 3 1/2 oz.
- 1 tsp.
- 1 1/2 lbs.
- 8 oz.

Corn, cream style
Milk, evaporated
Water
Butter
Flour
Salt
Sugar
Peppers
Crackers, broken
Butter

1. Heat corn, evaporated milk and water over hot water.
2. Make a roux of the flour and 8 oz. of butter; add to corn mixture and cook until it thickens.
3. Fold in 1 lb. broken crackers; pour into greased baking pans.
4. Top with 1/2 lb. of crackers blended with melted butter. Bake in a slow oven (300°F.) in pans of hot water until set and top is browned.

Corn Fritters

Yield 125 servings
using No. 30 dipper
and or

Counter Set Up

Serve in either square or long counter pans.

Size 100 servings
Serving using No. 24 dipper

Cost per serving

5 to 5 1/2 lbs.	Flour
12 oz.	Sugar
5 oz.	Baking powder
1 oz.	Salt
22 (2 1/4 lbs.)	Eggs
2 1/2 to 3 qts.	Milk
1 lb. 8 oz.	Fat
1 No. 10 can (5 lbs. drained weight)	Corn, whole kernel

1. Sift dry ingredients.
2. Beat eggs and combine with milk.
3. Combine wet and dry ingredients; do not overmix.
4. Stir in melted fat and corn.
5. Use a No. 30 or No. 24 ice cream dipper to dip batter.
6. Fry in deep fat at 340° to 350° F.
7. Drain on absorbent paper and serve hot with syrup.

Note: 5 lbs. of fresh corn, or frosted corn, may be used in place of canned corn.

Corn Pilaff

Counter Set Up

<u>Yield</u>	125 servings	3 1/2 oz.
	and	or
<u>Size</u>	100 servings	
<u>Serving</u>	4 to 4 1/2 oz.	

Cost per serving

2 lbs. 4 oz.	Rice
1 lb. 2 oz.	Butter
3 1/2 qts.	Water
1 1/4 oz. (3 Tbsp.)	Salt
9 oz. E.P.	Onions
3 1/2 No. 10 cans (23 lbs. or 18 lbs. drained weight)	Corn, whole kernel
12 oz.	Pimentos, chopped

1. Wash rice thoroughly and brown in half of the butter in a moderately hot oven (375° F.).
2. Add salt, water and small whole onions, and cook until rice is tender; remove onions.
3. Heat corn and combine with rice and remaining butter.

Corn Pudding

Yield 125 servings
3 1/2 to 3 3/4 oz.
and or

Counter Set Up

Serve in aluminum baking pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

4 No. 10 cans (27 lbs.)
4 oz.
3 oz.
8 14 1/2 oz. cans (3 1/2 qts.)
2 qts.
3 doz. (3 lb. 8 oz.)
or
18 oz. and
3 lbs. 6 oz.
2 1/4 qts. (1 1/4 lbs.)

Corn, cream style
Sugar
Salt
Evaporated milk
Water
Eggs
or
Dried egg powder and
Water
Bread, chopped

1. Reconstitute the eggs, if egg powder is used, by sprinkling the dried eggs on the surface of a part of the water and beating with a wire whip until smooth; add remainder of the water.
2. Heat corn over hot water with seasonings and diluted evaporated milk.
3. Beat eggs lightly and add to corn with chopped bread.
4. Bake in slow oven (300°F.) in pans of hot water until set.

Sauted Corn with Bacon (Squaw)

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 3 1/2 to 4 oz.

Cost per serving

5 No. 10 cans (33 lbs. or 25 1/2 lbs. drained weight)
2 lbs.
1 7-oz. can
1 lb. 8 oz. E.P.
To taste

Corn, whole kernel
Bacon, chopped
Pimentos, chopped
Green peppers, chopped
Seasonings

1. Drain corn and saute with bacon.
2. Add green pepper and pimentos.
3. Season to taste.

Corn Souffle

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Bake in aluminum baking pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

4 No. 10 cans (27 lbs.)
3 14 1/2 oz. cans
1 c.
1 lb.
1 lb.
12 (1 lb. 3 oz.)
1 1/4 oz. (3 Tbsp.)
1 tsp.
2 1/2 oz.

Corn, cream style
Evaporated milk
Water
Flour
Butter
Eggs
Salt
Pepper
Sugar

1. Heat corn with evaporated milk and water over hot water or in bain marie.
2. Melt butter, add flour and blend.
3. Stir butter-flour roux into hot corn and continue stirring while thickening.
4. Add slightly beaten egg yolks and seasonings. Beat egg whites until stiff but not dry and fold into corn mixture.
5. Bake in a slow oven at 325°F. until firm, in pans of hot water.

Variation: Add 2 pounds of chopped cheese to the corn mixture. Use topping of 2 qts. chopped bread and 6 oz. (3/4 c.) butter, or save out 8 oz. cheese to mix with crumbs and sprinkle over top. Bake as above.

Succotash

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

3 No. 10 cans (20 lbs.)
4 1/2 lbs.
or
2 No. 10 cans (13 lbs. or 9 1/2 lbs.
drained weight)
2 oz.
2 1/2 oz.
1 lb.
1/4 c.
1/2 tsp.

Corn, cream style
Lima beans, dried
or
Lima beans
Sugar
Salt
Butter
Onion juice
Paprika

1. Drain canned lima beans or cooked dried limas and combine with corn.
2. Heat over hot water.
3. Add seasonings and butter.

Note: If dried limas are used, wash and soak overnight, drain, cover with fresh boiling water and cook or steam until tender; salt near end of cooking period. Drain off excess liquid.

Note: Whole kernel corn and fresh lima beans may be used.

Escalloped Eggplant and Cheese

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans or aluminum baking pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost of serving

35 lbs. or 24 lbs. E.P.
4 oz.
2 lbs. 5 oz. (4 1/2 qts.)
12 oz.
1 lb. E.P.
3 oz. (1 c.)
4 oz.
5 qts.
or
1 lb. 5 oz. and
4 3/4 qts.
6 oz.

Egg plant
Salt
Bread, chopped
Butter, melted
Onions, chopped
Parsley, chopped
Butter, melted
Milk
or
Dry milk solids and
Water
Cheese, grated

1. Peel and cut eggplant in 1/2 inch cubes.
2. Steam until tender and drain.
3. Brown bread lightly in butter.
4. Saute onions and parsley in butter and combine with the browned bread.
5. Arrange alternate layers of eggplant, bread mixture and seasonings in greased baking pans beginning and ending with the bread.
6. Pour heated milk over the top and sprinkle with grated cheese.
7. Bake in a moderate oven (350°F.) for one hour.

Escalloped Eggplant with Tomatoes

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans or in aluminum baking pan.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost of serving

35 lbs. A.P. or 24 lbs. E.P.
2 oz.
2 No. 10 cans
2 1/2 oz.
1 oz.
1 tsp.
4 lbs. E.P.
1 lb.
1 lb. (2 qts.)

Eggplant
Salt
Tomatoes
Sugar
Salt
Pepper
Onions, chopped
Butter, melted
Bread, chopped

1. Peel and dice eggplant in 1/2 inch cubes; steam until tender, drain
2. Heat tomatoes with seasonings.
3. Saute chopped onions in butter; add bread and brown lightly together.
4. Combine all ingredient and bake in moderate oven (350°F.) about one-half hour.

Fried Eggplant

Yield 125 servings
2 3/4 to 3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 3 1/2 to 4 oz.

Cost per serving

35 lbs. A.P. or 24 lbs. E.P.
24 (2 lb. 8 oz.)
1 1/2 qts.
3 oz.
4 lbs. (2 3/4 qts.)
1 lb.

Eggplant
Eggs
Milk
Salt
Bread crumbs
Flour

1. Cut eggplant in 1/2 inch slices and pare.
2. Beat eggs slightly and combine with water and half of the salt.
3. Add remainder of salt to the bread crumbs.
4. Dip eggplant in egg mixture, drain well using a colander and dip in sifted crumbs.
5. Fry as needed in deep fat at 350°F. until golden brown and tender.
6. Drain on absorbent paper.

Variation: Baked Eggplant

1. Prepare eggplant as in the above recipe; arrange breaded slices in greased baking pans overlapping the slices slightly.
2. Sprinkle with melted butter or bacon fat.
3. Bake in oven at 375°F. until just tender. Baste if necessary.

Note: Eggplant may be floured if desired before dipping in egg mixture.

Buttered Greens

Yield 125 servings
3 to 3 1/2 oz.
and or
Size 100 servings
Serving 4 to 4 1/2 oz.

Counter Set Up

Serve in square counter pans.

Cost of serving

40 to 50 lbs. A.P.

Greens

Beet greens
Dandelion greens
Chicory or escarole
Kale
Spinach
Swiss chard

1 lb. 8 oz.
2 oz.

Butter
Salt

1. Clean greens cutting off roots and removing tough parts of stems.
2. Wash very thoroughly in several waters.
3. Cook in 15 pound lots in steam jacketed kettle with enough boiling salted water to keep the product cooking rapidly and to prevent scorching.
4. Drain, cut through product several times, but do not mince.
5. Add butter and extra seasoning if necessary.

Note: Greens may be cut before cooking, but pieces should be left fairly large.

Variation: Add bacon fat instead of butter.

Wilted greens

1. Clean and cut up greens.
2. Blanch in rapidly boiling salted water 3 to 5 minutes or blanch in steamer for one minute.
3. Drain well and proceed as for Wilted Lettuce.
4. Serve immediately.

Note: Wilted greens may be preferred unblanched.

Wilted Lettuce with Bacon Dressing

Yield 100 servings

and

Counter Set Up

Serve in square counter pans.

Size
Serving 2 1/2 oz. to 3 oz.

Cost per serving

-60-

15 lbs. E.P.
6 oz. E.P.
2 lbs. 4 oz.

Lettuce, iceberg, shredded,
Onions, chopped
Bacon, diced

Sauce

9 oz.
4 1/2 oz.
1 qt.
2 qts.
1 lb.
1/2 oz.
1/2 tsp.

Bacon fat
Flour
Water
Vinegar
Sugar
Salt
Pepper

1. Clean lettuce, dry and crisp (save hearts for salads).
2. Stack leaves together, roll and cut.
3. Chop onions, saute with bacon and drain off fat.
4. Make a roux of bacon fat and flour; beat into boiling vinegar and water.
5. Add seasonings.
6. Combine lettuce in small quantities with bacon and onion; pour hot sauce over the lettuce mixture just before serving.

Creamed Hominy

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter
pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving:

5 No. 10 cans (32 lbs. or 23 lbs.
drained weight)
6 qts.
1 7-oz can

Hominy
Cream sauce, medium-thin
Pimentos, chopped

1. Heat hominy over hot water or in steamer
2. Drain and add cream sauce and chopped pimentos.

Sauted Hominy with Green Pepper

Yield 125 servings
2 1/2 to 3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 3 1/2 to 4 oz.

Cost per serving:

5 No. 10 cans (32 lbs. or 23 lbs.
drained weight)

Hominy

1 lb. 8 oz. E.P.

Green peppers, chopped

2 7-oz. cans

Pimentos, chopped

1 lb. 8 oz.

Butter or bacon fat

1. Drain hominy.

2. Saute hominy with green peppers and pimentos in oven or on top of the range.

Boiled Macaroni, Noodles, Rice, or
Spaghetti

Yield 125 servings 3 oz. (No. 12
dipper)

and or

Counter Set Up

Size 100 servings 4 to 5 oz.
Serving (No. 10 dipper)

Serve in square counter pans.

Cost per serving

10 lbs.

Rice

or

or

8 lbs. 8 oz.

Macaroni or spaghetti

or

or

7 lbs. 8 oz.

Noodles

8 to 10 gals.

Water, boiling

4 to 5 oz.

Salt

1. Wash cereal thoroughly.

2. Steam or cook in rapidly boiling salted water until tender.

3. Drain and rinse with fresh hot water; drain thoroughly.

Variation: Boiled Buttered Macaroni, Noodles, Rice or Spaghetti - Add 1 lb. 4 oz.
melted butter before serving.

Note: 1. Rice may be put in a moderate oven (350° F.) to dry and keep hot.
2. Buttered rice may be served with ham, beef, or chicken gravy.

Escalloped Macaroni and Mushrooms

Yield 125 servings 5 oz.
and or

Counter Set Up

Size
Serving 100 servings 6 oz.

Bake in long counter pans.

Cost per serving

8 lbs.	Macaroni, elbow
6 gals.	Water
5 oz.	Salt
3 lbs. or 4 No. 2 cans	Mushrooms
8 oz. A.P.	Onions, chopped
8 oz.	Butter
2 gals.	Cream sauce, medium
7 oz.	Pimentos, chopped
3 qts. (1 lb.)	Bread cubes
10 oz.	Butter
1 oz.	Salt

1. Cook macaroni in boiling salted water; drain and rinse with hot water.
2. Clean and slice mushrooms; saute with onions in butter.
3. Make cream sauce.
4. Add pimentos and mushrooms to sauce and combine with other ingredients.
5. Place in greased baking pans and top with buttered bread cubes.
6. Bake at 350° for one-half hour.

Creamed Mushrooms

<u>Yield</u>	125 servings
	3 1/2 to 4 oz.
and	or

Counter Set Up

Serve in square counter
pans.

<u>Size</u>	100 servings
<u>Serving</u>	4 1/2 to 5 oz.

Cost per serving

12 lbs. A.P.	Mushrooms, fresh
1 lb. E.P.	Onions, chopped fine
8 oz.	Butter
2 1/2 gals.	Cream Sauce, medium
50 or 100 slices	Toast

1. Wash, trim, and slice mushrooms.
2. Saute with onions in butter.
3. Make cream sauce, reducing milk by 3 quarts to allow for liquid from mushrooms.
4. Combine cream sauce and mushrooms; serve on toast.

Onions au Gratin

<u>Yield</u>	125 servings
	3 1/4 to 3 3/4 oz.
and	or

Counter Set Up

Bake in aluminum baking pans.

<u>Size</u>	100 servings
<u>Serving</u>	4 1/4 to 4 3/4 oz.

Cost per serving

40 lbs. A.P.
 6 gals.
 3 oz.
 6 qts.
 1 lb. 8 oz.
 2 tsp.
 2 lbs. (6 qts.)
 4 oz.

Onions
 Water, boiling
 Salt
 Cream sauce, medium
 Cheese, sharp American
 Mustard, dry
 Bread cubes
 Butter, melted

1. Peel and wash onions.
2. Cut onions in halves or quarters.
3. Cook in boiling salted water in an uncovered kettle or steam.
4. Drain thoroughly.
5. Make cream sauce and add 1 pound of grated cheese and mustard.
6. Arrange layers of onion and cheese sauce in buttered baking pans.
7. Combine bread cubes with melted butter. Place generous layer of buttered cubes over top of onion and cheese sauce.
8. Bake in a moderate oven (350°F.) until hot.
9. Grate remainder of cheese over top and replace pan in oven long enough to melt cheese.

Variation:

Escalloped Onions - Omit cheese and mustard and proceed as for above recipe.

Creamed or Buttered Whole Onions

Yield 125 servings
 3 1/4 to 3 3/4 oz.
 and or

Counter Set Up

Serve in square counter
 pans.

Size 100 servings
Serving 4 1/4 to 4 3/4 oz.

Cost per serving

40 lbs. A.P.
 6 gals.
 4 oz.
 1 lb. 8 oz.
 or
 6 qts.

Onions
 Water, boiling
 Salt
 Butter, melted
 or
 Cream sauce, medium

1. Peel onions and wash.
2. The onions may be left whole if small, or quartered, or cut in slices to make onion rings.
3. Cook uncovered in the boiling salted water or steam until tender; drain.
4. Add melted butter or cream sauce.

Note: May be garnished with a dash of paprika or chopped parsley.

Buttered Sweet Onion Rings

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter
pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

40 lbs. A.P.
4 oz.
1 lb. 4 oz.
To garnish

Spanish onions
Salt
Butter
Paprika

1. Peel and slice onions, then separate rings.
2. Cover with boiling salted water and cook until tender (12 to 15 minutes).
3. Drain, add melted butter and paprika.

French Fried Onions

Yield 125 servings
1 1/2 to 2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 2 1/2 to 3 oz.

Cost per serving

25 lbs. A.P.
2 qts.
1 lb. 8 oz.
2 oz.
1 tsp.

Spanish onions
Milk
Flour
Salt
Pepper

1. Peel and slice onions 1/4 inch thick, then separate into rings and dip in milk.
2. Drain rings well and dredge with seasoned flour.
3. Fry at 350°F. until golden brown.
4. Drain on browned paper.

Variation: Onions may be dipped in a thin fritter batter and then fried in deep fat.

Fried Onions

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

45 lbs. .P. or 35 lbs. .P.
 3 oz.
 3 1/2 to 4 lbs.

Onions
 Salt
 Beef drippings

1. Peel and slice onions.
2. Melt beef drippings in baking pans or skillets and add onions.
3. Sprinkle onions with salt and fry over direct heat or in a hot oven (425°).
 until golden brown stirring frequently to prevent sticking.

Note: Do not overload the pans or the onions will not brown evenly.

Glazed Onions

Yield 125 servings
 3 1/4 to 3 3/4 oz.
 and or

Counter Set Up

Bake in an aluminum baking pan.

Size 100 servings
Serving 4 1/4 to 4 3/4 oz.

Cost per serving

45 lbs. .P.
 3 Tbsp. (1 1/2 oz.)
 3 lbs.
 1 lb. 12 oz.
 3 1/4 qts.

Onions
 salt
 Sugar, brown
 Butter
 Water

1. Peel and wash onions.
2. Cook in boiling salted water (6 to 7 gallons) until partially tender.
 (Approximately 15 to 20 minutes).
3. Arrange in shallow pans.
4. Make a thin syrup of sugar, salt, butter and water.
5. Pour syrup over onions and bake for about 30 minutes in a moderate oven (400° F.).
6. Baste frequently to make a better glaze and insure uniform tenderness.

Savory Onions

Yield 100 servings
 and

Counter Set Up

Serve in square counter pans.

Size 3 1/2 to 3 3/4 oz.
Serving

Cost per serving

35 lbs. .P.
 1 lb.
 2 1/2 oz. (3 1/2 Tbsp.)
 1/2 Tsp.
 2 1/2 qts.
 12 oz.

Onions
 Brown sugar
 Salt
 Pepper
 Chili sauce
 Butter

1. Cook onions until barely tender.
2. Arrange in baking pans.
3. Combine brown sugar, salt, pepper, chili sauce and butter.
4. Pour over onions and bake at 350°F. until tender.

Onions with Tomato

Yield 125 servings
3 1/2 to 3 3/4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size
Serving 100 servings
4 1/2 to 4 3/4 oz.

Cost per serving

35 lbs. A.F.
2 No. 10 cans (12 lb., 12 oz.)
6 to 8
4 oz.
1 oz. (2 2/3 Tbsp.)
1 tsp.
2 1/2 oz. (1/3 c.)
6 to 8
3 oz.

Onions
Tomatoes
Bay leaves
Sugar
Celery Salt
Pepper
Salt
Cloves, whole
Tapioca

1. Peel onions, wash and cook in boiling salted water or steam until just tender; drain.
2. Cook tomatoes with bay leaves, sugar, salt, whole cloves, pepper, celery salt, and tapioca for 15 minutes. Remove bay leaves and cloves.
3. Pour over the onions and heat together over hot water or in shallow pans in oven.

Note: Tomatoes may be strained if preferred.

Buttered or Creamed Parsnips

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

40 lbs. A.P. or 28 lbs. E.P.	Parsnips
2 gals.	Drawn butter sauce
or	or
2 gals.	Cream sauce, medium-thin
1 1/2 oz. (1/2 c.)	Parsley, chopped
1 tsp.	Pepper

1. Pare parsnips, split and quarter.
2. Steam or cook in boiling salted water until tender.
3. Drain; add seasoned sauce and chopped parsley.

Variations:

Creamed Parsnips with Salt Pork

3 lbs. Salt pork, diced

1. Follow recipe for Buttered or Creamed Parsnips.
2. Saute salt pork until a golden brown and crisp; drain off fat.
3. Use drippings from salt pork as part of the fat for making cream sauce.
4. Add sauted pork to cream sauce and pour over cooked parsnips.

French Fried or Baked Parsnips

Yield 125 servings
3 oz.
and or
Size 100 servings
Serving 3 1/2 to 4 oz.

Counter Set Up

Serve in square counter pans or
in aluminum baking pans.

Cost per serving

10 lbs. A.P. or 28 lbs. E.P.	Parsnips
24 (2 lbs, 8 oz.)	Eggs
1 1/2 c.	Milk
2 oz.	Salt
2 lbs. (1 1/2 qt.)	Crumbs, fine

1. Peel parsnips, cut in half or quarter and boil or steam until partially tender.
2. Cool.
3. Make a dipping mixture of slightly beaten eggs and milk.
4. Dip parsnips in mixture, then in seasoned crumbs. (Drain well before dipping in crumbs.)
5. Fry in deep fat at 385°F., or arrange pieces in well-greased pans, brush with melted butter or beef drippings and bake in moderate oven. (350°F.)

<u>Baked Peas</u>	<u>Yield</u>	125 servings
<u>Counter Set Up</u>	and	3 1/2 to 4 oz. or
Set up in aluminum baking pans.	<u>Size</u>	100 servings
	<u>Serving</u>	4 1/2 to 5 oz.
	<u>Cost per serving</u>	
27 1/2 lbs.	Peas, frosted	
or	or	
4 No. 10 cans (39 lbs. 12 oz. or 27 lbs. 12 oz. drained weight)	Peas	
1 lb. E.P.	Green peppers, diced	
6 oz.	Brown sugar	
1 1/2 No. 10 cans (9 lbs. 9 oz.)	Tomatoes	
4 oz. E. P.	Onions, minced	
3 oz.	Pimientos, diced	
3 oz.	Salt	
4 to 6 oz.	Flour	
2 lbs. (1 1/2 qts.)	Bread crumbs	
4 oz.	Butter, melted	

1. Cook frosted peas in boiling salted water until just tender; drain, saving 4 qts. liquid.
or
Drain canned peas.
2. Add liquid from drained peas to tomatoes to make two gals. of mixture, heat. Thicken with flour mixed with enough water to make a thin paste.
3. Blend peas and seasonings with the thickened mixture.
4. Pour in shallow baking pans and sprinkle with buttered crumbs.
5. Bake in oven at 375° F. for 20 to 30 minutes.

<u>Buttered or Creamed Peas</u>	<u>Yield</u>	125 servings
<u>Counter Set Up</u>	and	2 1/2 to 3 oz. or
Serve in square counter pans	<u>Size</u>	100 servings
	<u>Serving</u>	3 1/2 to 4 oz.
	<u>Cost Per serving</u>	
5 No. 10 cans (33 lbs. 2 oz. or 23 lbs. Peas 2 oz. drained weight)	Peas frosted	
or	Salt	
25 lbs.	Sugar (if desired)	
3 oz.	Butter, or	
2 oz.	Cream sauce, medium-thin	
1 lb. 4 oz., or		
1 1/2 gals.		

1. Partially drain peas; heat in steamer in remaining liquid. If frosted peas are used, cook in rapidly boiling salted water in steam jacketed kettle in 10 or 15 lb. lots. Cook as quickly as possible and drain.
2. Add melted butter and season to taste.

Note: Use 4 1/2 No. 10 cans of peas or 22 1/2 lbs. of frosted peas for creamed peas.

<u>Buttered or Creamed Peas and Celery</u>	<u>Yield</u>	125 servings
<u>Counter Set Up</u>		3 oz.
	and	or
Serve in square counter pans.	<u>Size</u>	100 servings
	<u>Serving</u>	3 1/2 to 4 1/2 oz.
	<u>Cost per serving</u>	
3 1/2 No. 10 cans (20 lbs. or 15 lbs. drained weight) or	Peas	
15 lbs.	or	
2 oz.	Peas, frosted	
	Salt	
11 lbs. A.P. approx. or (8 1/2 lbs. E.P.) (8-10 stalks)	Celery	
1 lb. 4 oz.	Butter	
or	or	
2 gals.	Cream sauce, medium-thin	
1. Partially drain canned peas; heat over hot water or in the steamer. If frosted peas are used, cook in rapidly boiling salted water until tender.		
2. Steam or cook diced celery in rapidly boiling water using 1 oz. salt per gal. of water.		
3. Drain liquid from peas and celery, and if using dry milk solids or evap- orated milk, use this liquid to make cream sauce.		
4. Combine vegetables with butter or cream sauce and season to taste,		

Variation:

Buttered Peas, Celery and Mushrooms -

1. Follow recipe for creamed peas and celery.
2. Substitute 2 lbs. of mushrooms for 2 lbs. of celery.
3. Wash and slice mushrooms.
4. Saute in 4 oz. of butter.
5. Combine with cooked peas, celery and butter.

Split Peas and Bacon

Yield 100 servings

and

Counter Set Up

Bake in deep square pans or
aluminum baking pans.

Size

Serving 4 to 4 1/2 oz.

Cost per serving

12 lbs.

4 gals.

4 oz.

1 lb. E.F.

2 lbs.

3 lbs.

Yellow split peas

Boiling water

Salt

Onions, chopped

Bacon ends

Bacon strips

1. Wash peas; add 2 1/4 gallons of water, salt, onion, and bacon ends; bring to a boil.
2. Simmer for 20 minutes; add rest of water as needed.
3. Put in baking pans; place half strips of bacon on top.
4. Bake at 300°F. for 2 hours or until bacon is crisp and peas are tender.

Stuffed Peppers with Rice

Yield 100 servings

and

Counter Set Up

Set up in long counter pans.

Size

Serving 1/2 pepper

Cost per serving

50

4 lbs.

1 lb. 8 oz.

1 lb. 2 oz. E.P.

1 2/3 No. 10 cans (10 lbs.)

1/3 oz. (1 Tbsp.)

3 2/3 oz.

2 oz.

3/4 tsp.

1 lb. 8 oz. (4 1/2 c.)

8 oz.

Green peppers, large

Rice

Beef drippings or bacon fat

Onions, chopped

Tomatoes

Chili powder

Salt

Sugar

Pepper

Crumbs, fine

Butter

1. Wash peppers; cut in half and clean, (Heating peppers for a few minutes will shorten total baking time.)
2. Cook rice in boiling salted water; drain and rinse with hot water.
3. Saute chopped onions in bacon fat and add to the tomatoes and rice.
4. Season to taste.

5. Fill peppers with rice mixture.
6. Arrange peppers in greased baking pans, add a little hot water and bake in a moderate oven. (350°F.)
7. When peppers are tender, sprinkle buttered crumbs over top and brown.

Note: Serve with vegetable gravy, tomato or cheese sauce. Grated cheese (2 lb.) may be added to the cooked rice or blended with the buttered crumbs to sprinkle over the peppers.

Peppers Stuffed with Vegetables

Yield 100 servings

and

Counter Set Up

Set up in long counter pans.

Size

Serving 1/2 pepper

Cost per serving

50	Green peppers, large
3 1/2 lbs.	Rice
1 lb. 9 oz. E.P.	Celery, chopped cooked
2 lbs. E.P.	Carrots, chopped cooked
2 lbs.	Bacon, chopped
12 oz. E.P.	Onions, chopped
1/3 No. 10 can (2 lbs.)	Tomatoes, canned
1 No. 10 can (5 lbs. drained weight)	Corn, whole kernel
To taste	Seasonings
8 oz.	Butter
1 lb. 8 oz. (4 1/2 c.)	Crumbs, fine

1. Wash peppers, cut in half and clean.
2. Cook rice in boiling salted water, drain and rinse with hot water.
3. Saute bacon with carrots, onions, and celery.
4. Blend all ingredients; moisten with tomatoes and liquid from corn.
5. Arrange peppers in greased baking pans, add a little hot water to each pan and bake in a moderate oven (350°F.)
6. When peppers are tender, sprinkle buttered crumbs over top and increase temperature of oven to 400°F., for browning.

Variation: Chopped cold meat may be substituted by weight for corn, rice, carrots and bacon.

Baked Sweet PotatoesYield 100 servings

and

Counter Set Up

Serve in long counter pan.

Size

Serving 5 to 7 oz.Cost per serving40 lbs, A.P. approx. or
100 medium large

Sweet potatoes

2 oz.

Salt

8 oz.

Butter

1. Select potatoes of uniform size and shape; scrub.
2. Brush with a little melted butter or other fat if you wish to keep skins soft and moist.
3. Bake in shallow pans in a hot oven (400°F.) for approximately 1 hour or until potatoes are tender.
4. Prick with a fork or cut open as soon as potatoes are removed from the oven.
5. Brush with melted butter; sprinkle with salt.

Browned Sweet PotatoesYield 125 servings
3 1/2 oz.

and

or

Counter Set Up

Serve in square counter pans.

Size 100 servings

Serving 4 to 4 1/2 oz.Cost per serving

40 to 45 lbs. A.P.

Sweet potatoes

3 oz.

Salt

1 lb.

Butter or Bacon fat

1 lb.

Brown sugar

1. Wash potatoes and cook in skins.
2. Peel and cut in half lengthwise or in thick slices.
3. Arrange pieces in shallow greased baking pans.
4. Sprinkle with salt and sugar.
5. Dot with butter or bacon fat and brown in oven at 375°F. for about 45 minutes to 1 hour.

Candied or Glazed Sweet Potatoes

Yield 125 servings
3-1/2 oz.
and or

Counter Set Up

Bake and serve in aluminum
baking pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

40 lbs. A.P.
3 lbs.
2 qts.
10 oz.
1 oz. (2 Tbsp.)

Sweet potatoes
Sugar, brown
Water, hot
Butter
Salt

1. Scrub sweet potatoes and steam or cook in boiling salted water; partially cool, skin and slice.

or

Pare raw potatoes and steam or cook in boiling, salted water; partially cool, slice and arrange slices in greased baking pans.

2. Make syrup of other ingredients and pour over sweet potatoes.
3. Bake in moderate oven 350°F. for 30 to 35 minutes.

Sweet Potato Croquettes

Yield 120 servings

and

Counter Set Up

Set up in square counter pans.

Size
Serving 2 No. 20 dippers

Cost per serving

2 1/4 gals.
or
60 lbs. A.P.
1 lb. 8 oz.
2 oz. (4 Tbsp.)
3/4 tsp.
24 (2 lbs. 8 oz. E.P.)
3 oz.

Sweet potatoes, mashed
or
Sweet potatoes, fresh
Butter
Salt
Pepper
Eggs
Sugar

Dipping Mixture

10 (1 lb.)
1 1/4 c.
2 1/4 to 2 1/2 qts.

Eggs
Milk
Crumbs or crushed corn flakes

1. Wash and peel sweet potatoes.
2. Steam potatoes until tender; then mash, add seasonings and slightly beaten eggs.
3. Chill in refrigerator.
4. Shape in cone, cylinder or nest-shape.
5. Dip in egg mixture and crumbs.
6. Fry in deep fat at 385°F. Drain.

Note: 1. These are nice served with jelly.
 2. If left-over mashed sweet potatoes are used, less seasoning will be necessary.

<u>Escalloped Apple and Sweet Potato</u>	<u>Yield</u>	125 servings
		3 1/2 to 4 oz.
	and	or

Counter Set Up

Bake in aluminum baking pans.	<u>Size</u>	100 servings
	<u>Serving</u>	4 to 5 oz.

Cost per serving

40 lbs. A.P.	Sweet potatoes
3 oz.	Salt
10 lbs. A.P.	Apples, tart
3 lbs. (2 1/4 qts.)	Sugar, brown
8 oz.	Butter

1. Steam potatoes in skins until partially tender.
2. Peel and slice.
3. Arrange slices in greased baking pans with slices overlapping.
4. Core and slice apples and arrange a layer of apples on top of sweet potatoes.
5. Sprinkle with brown sugar and dot with butter.
6. Bake in a moderate oven (350° F.) until apples are tender when pricked with a fork. Baste frequently.

Note: 1. May dot the top of the pan with quartered marshmallows and bake.
 2. If apples and potatoes are dry, baste with fruit juice.

Variations: Slices or pieces of pineapple may be substituted for apples to make a desirable variation in which case the amount of sugar would be reduced to 1 1/2 pounds.

French Fried Sweet Potatoes

Yield 125 servings
3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 3 1/2 to 4 oz.

Cost serving

45 lbs. A.P. or 38 lbs. E.P.

Sweet potatoes
Fat for frying

1. Peel potatoes by hand; keep them under water to avoid discoloration.
2. Cut in strips and cover with water.
3. Drain; dry in towels before frying to absorb excess moisture.
4. Blanch in hot fat at 350°F. and until partially tender. Drain in colander.
5. When ready to serve, complete frying at 385°F. and drain on brown paper. Sprinkle with salt. Serve immediately.

Mashed Sweet Potato

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 5 oz.

Cost per serving

45 lbs. A.P.

6 to 8 lbs. (3 to 4 qts.)

3 to 4 oz.

8 oz. to 1 lb.

1 1/2 to 2 qts.

Sweet potato
Sugar (may be omitted)
Salt
Butter
Milk, hot

1. Peel potatoes in machine or by hand if they have a tendency to darken quickly.
2. Steam for approximately 40 minutes or until tender.
3. Mash in electric mixer; add seasonings, butter and hot milk; beat well.

Note: 1. Potatoes may be washed, steamed until tender then peeled; proceed as in above recipe.
2. Mashed potatoes may be placed in baking pans. brushed with maple syrup or honey, or topped with marshmallows and baked in a moderate oven (350°F.)

Potatoes au Gratin

Yield 125 servings
4 1/2 to 5 oz.
and or

Counter Set Up

Bake in aluminum baking pans.

Size 100 servings
Serving 5 to 5 1/2 oz.

Cost per serving

50 lbs. A.P. approx. or 36 lbs. E.F.	Potatoes
4 oz.	Salt
6 qts.	Cream sauce, medium
1 lb. 8 oz.	Bread crumbs or cubes
4 oz.	Butter
1 lb.	Cheese, sharp American
1 Tbsp.	Mustard, dry

1. Potatoes may be washed, peeled, diced, and steamed or may be left in the skins, washed, steamed, and then peeled and diced.
2. Make medium cream sauce and add grated cheese.
3. Arrange a layer of cooked potatoes in buttered baking pans. Cover with cream sauce and repeat layers.
4. Top with buttered bread crumbs.
5. Bake in a moderately hot oven (375° F.) for 10 to 20 minutes depending on temperature of potatoes when put in the oven.

Variations: Curried Potatoes - same as above except that cheese may be reduced to 12 ounces, and 1/4 ounce of curry powder added to the seasoning of the cream sauce; omit crumbs.

Baked Potatoes

Yield 100 servings
and

Counter Set Up

Serve in long counter pans.

Size 6 to 8 oz.
Serving

Cost per serving

45 lbs. A.P. approx. 100 large	Potatoes
1 lb.	Beef drippings, melted

1. Select medium large potatoes of even shape and as free from spots as possible.
2. Scrub potatoes well and remove any undesirable spots.
3. Rub potatoes with beef drippings and place in shallow baking pans.
4. Bake in a hot oven (450°F.) for 1 to 1 1/2 hours or until they are tender.
5. Crack or pierce the skin as soon as potatoes are done to let out the steam which otherwise will make the potatoes soggy.
6. Keep in a warm oven.

Note: If time and labor permits, it is desirable to cut a crosswise slit in the top of the potato, press potato open and garnish with butter and sprinkle with paprika.

Potatoes Baked in Cream

Counter Set Up

<u>Yield</u>	125 servings	4 to 4 1/2 oz.
and	or	
<u>Size</u>		
<u>Serving</u>	100 servings	5 to 5 1/2 oz.

Cost per serving

45 lbs. A.P. approx. or 32 lbs. E.P.
 3 oz.
 2 1/2 qts.
 and
 1 1/2 qts.
 or
 8 1 1/2-oz. cans
 and
 3 c.

Potatoes
 Salt
 Coffee cream
 and
 Milk
 or
 Evaporated milk
 and
 Water

1. Peel potatoes and wash; drain well.
2. Hash or chop raw potatoes in the electric food chopper, putting them directly into the milk, which has been heated. This prevents discoloration of the potatoes.
 or
 The potatoes may be precooked in boiling salted water until partially tender (approximately 10 minutes). Drain off water.
3. Add salt and cream; bake in a slow oven (325° F.) in shallow baking pans until potatoes are tender. Serve immediately.

Buttered Potatoes

Counter Set Up

<u>Yield</u>	125 servings	4 1/2 to 5 oz.
and	or	
<u>Size</u>		
<u>Serving</u>	100 servings	5 to 5 1/2 oz.

Cost per serving

50 lbs. A.P. approx. or 36 lbs. E.P.
 1 lb. 4 oz.
 4 oz.
 1/2 oz.
 or
 1 oz.

Potatoes
 Butter
 Salt
 Paprika
 or
 Parsley, finely chopped

Set up in deep square counter pans.

1. Peel and wash potatoes.
2. Steam or cook in boiling salted water until tender (approximately 30 minutes in steam-jacketed kettle or 35 to 40 minutes in a steamer).
3. Drain well.
4. Set up in serving pans and pour melted butter over them.
5. Garnish with dash of paprika or finely chopped parsley.

Potato Cakes or Patties

Yield 125 servings

and

Counter Set Up

Serve in long counter pans.

Size 2 per serving
Serving (No. 20 dipper)

Cost per serving

40 lbs. A.P. (5 gals.)
24 (1 lb. 8 oz.)
8 oz. (2 c.)
As needed
2 tsp.
1/2 tsp.

Potatoes, mashed
Egg yolks
Flour
Bacon fat
Salt
Pepper

1. Beat egg yolks and add to mashed potatoes.
2. Use a No. 20 ice cream dipper and shape into patties or cakes.
3. Roll lightly in seasoned flour.
4. Fry in bacon fat in heavy iron skillet, browning on both sides, or use heavy pans and brown in oven.

Cheese Potato Balls

Yield 125 servings

and

Counter Set Up

Serve in square counter pans.

Size 2 balls per serving
Serving

Cost per serving

24 lbs. E.P. (3 gals.)
3 lbs.
3 lbs. 6 oz.

Mashed potatoes
Cheese cubes
Cornflakes

1. Cut cheese in one-half inch cubes.
2. Use a No. 16 ice cream dipper for shaping and place a cheese cube in the center of each.
3. Roll in crushed cornflakes.
4. Butter baking pans and bake the balls at 350° F. until lightly browned.

Creamed Potatoes

Yield 125 servings
4 1/2 to 5 oz..
and or

Counter Set Up

Serve in deep square counter pans.

Size 100 servings
Serving 5 to 5 1/2 oz.

Cost per serving

50 lbs. A.P. approx. or 36 lbs. E.P.
2 gals.
2 oz.

Potatoes
Cream sauce, medium
Salt

1. Potatoes may be peeled, washed and steamed or cooked in boiling salted water, or they may be cooked in their jackets until tender and then peeled. (This method preserves more minerals and food value, but means a slightly longer preparation time.)
2. If potatoes are not too large, they may be cut in halves, quarters or diced. They should be well drained.
3. Pour medium cream sauce over the potatoes after placing them in serving pan or dish.
4. They may be garnished with a little melted butter or paprika or chopped pimentos.

Escalloped Potatoes

Yield 125 servings
4 1/2 to 5 oz.
and or

Counter Set Up

Bake in aluminum counter pans.

Size 100 servings
Serving 5 to 5 1/2 oz.

Cost per serving

40 lbs. A.P. approx. or 30 lbs. E.P.
2 1/2 oz.

Potatoes
Salt

Cream Sauce

2 1/2 gals.
or
13 1/4-oz. cans
and
1 1/4 gals.
or
2 lbs. 12 oz.
and
2 1/2 gals.

Milk
or
Evaporated milk
and
Water
or
Dry milk solids
and
Water, warm

1 lb. 12 oz.
1 lb.
1 1/2 oz.
1 tsp.

Butter
Flour
Salt
Pepper

1. Make cream sauce.
2. Slice potatoes and season with salt.
3. Arrange sliced potatoes in alternate layers with cream sauce, beginning and ending with sauce. Quickly cover potatoes with sauce to reduce discoloration.
4. Bake in a moderately slow oven (325°F.) for two hours, or until potatoes are tender.

Variations: Diced, cooked bacon or ham, green peppers, pimentos or chives may be added to the cream sauce. Grated cheese or buttered crumbs may be sprinkled over the top toward the end of the baking period.

<u>Franconia Potatoes</u>	<u>Yield</u>	125 servings
		4 to 4 1/2 oz.
	and	or

<u>Counter Set Up</u>	<u>Size</u>	100 servings
Ste up in deep square counter pans.	<u>Serving</u>	5 oz.

Cost per serving

50 lbs. A.P. or 40 lbs. E.P.	Potatoes
2 lbs.	Butter
	Salt
	Pepper

1. Cut peeled potatoes in wedges and steam until tender but not overdone.
2. Arrange in well-greased baking pans, cool slightly, brush with butter, sprinkle with salt and pepper and brown in moderately hot oven (400°F.).

Variation: Potatoes Browned in the Skins - If potatoes are new and skins tender, they need not be peeled but may be cooked whole, then cut in half, brushed with butter or bacon fat and browned.

<u>French Fried Potatoes</u>	<u>Yield</u>	125 servings
		2 1/2 to 3 oz
	and	or

<u>Counter Set Up</u>	<u>Size</u>	100 servings
	<u>Serving</u>	4 to 4 1/2 oz.

Cost per serving

40 lbs. A.P. approx. or 30 lbs. E.P.	Potatoes
3 oz.	Salt
	Fat for deep frying

1. Peel and wash potatoes; cut in long narrow strips.
2. Cover with ice water and let stand 1 to 1 1/2 hours.
3. Drain; dry a small amount at a time in a towel. Fill fry baskets one-half full and fry at 365 F. until potatoes are tender but not brown (4 min.); drain.

4. At serving time fry the blanched potatoes at 385°F. (3 min.) until brown; drain and sprinkle with salt. Do not prepare too many at a time and only as needed at the counter.

Note:

1. Potatoes may be partially cooked by steaming 5 minutes and then browned in deep fat at 385°F., drained on brown paper and sprinkled with salt.
2. Potatoes may be fried in deep fat at 365°F. until tender (6-8 min.) and a golden brown, drained and sprinkled with salt.

Hashed Browned Potatoes

Yield 125 servings
4 to 4 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 5 to 5 1/2 oz.

Cost per serving

30 lbs. E.P.
2 lbs.
3 oz.
2 tsp.

Potatoes, cooked
Beef drippins, melted
Salt
Pepper

1. Chop cooked potatoes fine in electric food chopper or in a wooden chopping bowl.
2. Put potatoes in large deep baking or roasting pans and pour the beef drippings over them; sprinkle with salt and pepper.
3. Brown in hot oven (450° to 500°F.) for 20 to 25 minutes. Turn potatoes over with pancake turner several times while they are browning.

Variation: Cottage Fried Potatoes -- Slice cooked potatoes in one-fourth inch slices and proceed as for hashed brown potatoes. Onion may be added if desired.

Potatoes Hongroise

Yield 125 servings
4 1/2 to 5 oz.
and or

Counter Set Up

Serve in deep square counter pans.

Size 100 servings
Serving 5 to 5 1/2 oz.

Cost per serving

40 lbs. A.P. approx. or 30 lbs. E.P.	Potatoes
1 lb.	Beef drippings
8 oz.	Onions, chopped
1 lb.	Butter
1 lb.	Flour
3 gals.	Milk
or	or
15 14 $\frac{1}{2}$ oz. cans	Evaporated milk
and	and
1 1/2 gals.	Potato water
or	or
3 lbs. 6 oz.	Dry milk solids
and	and
1 qt.	Water, warm
and	and
2 1/2 gals.	Potato water
8 (12 oz.)	Eggs
1 1/2 oz. (1/2 c.)	Parsley, chopped
3 1/2 oz.	Salt
1 tsp.	Pepper

1. Cut pared potatoes in 1/2-inch cubes; steam or cook in boiling salted water 5 minutes.
2. Saute potatoes in beef drippings until slightly browned.
3. Saute onions in butter and add flour to make a roux.
4. Heat milk over hot water (reconstitute dry milk solids and water or evaporated milk and water); thicken milk with the roux, stirring as the mixture thickens.
5. Beat eggs slightly, add some of the cream sauce to them; return to remaining cream sauce mixture and add seasonings.
6. Pour over hot potatoes and sprinkle with chopped parsley.

Lyonnais Potatoes

<u>Yield</u>	125 servings
	3 3/4 to 4 oz.
and	or
<u>Size</u>	100 servings
<u>Serving</u>	4 1/2 to 5 oz.

Counter Set Up

Serve in square counter pans.

Cost per serving

35 lbs. E.P. or approx. 50 lbs. A.P.	Potatoes, cooked
1 lb. E.P.	Onions, minced
8 lbs.	Butter or bacon fat
3 oz.	Salt
1 1/2 tsp.	Pepper
4 oz. (1 1/3 c.)	Parsley, chopped

1. Cut potatoes in 1/2 inch cubes.
2. Saute onions in fat, do not brown.
3. Combine onions with potatoes in greased baking pans and heat in the oven (375° F.) or on top of the range until lightly browned.

Mashed Potatoes

Yield 125 servings
4 1/2 oz. (No. 10 dipper)
and or

Counter Set Up

Serve in deep square pans.

Size 100 servings
Serving 5 to 5 1/2 oz. (No. 8 dipper)

Cost per serving

50 lbs. A.P. approx. or 35 lbs. E.P.
5 qts.

or

7 1/2-oz. cans

and

2 1/4 qts.

or

1 lb. 6 oz.

and

4 3/4 qts.

Potatoes

Milk

or

Evaporated milk

and

Water

or

Dry milk solids

and

Water, warm

4 to 6 oz.

4 oz.

Butter

Salt

1. * Peel, trim and wash potatoes.
2. Steam or cook in boiling salted water (4 gals.) for 20 to 30 minutes or until thoroughly tender; drain immediately.
3. Mash in electric mixer (speed No. 1) until potatoes are mealy and fine with no lumps appearing; add hot milk slowly and melted butter; continue mixing (speed No. 2 and then No. 3) until potatoes are smooth and fluffy.
4. Pile in serving pans, top with melted butter (2 Tbsp. per pan) and a little paprika.

Note: If potatoes have to be held for any length of time, keep them warm in a very slow oven covering them with a damp cloth or brown paper.

O'Brien Potatoes

Yield 125 servings
3 3/4 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 5 to 5 1/2 oz.

Cost per serving

50 lbs. A.P. approx. or 35 lbs. E.P.
3 oz.

3 7-oz. cans

8 oz.

1 lb. 4 oz. E.P.

Potatoes

Salt

Pimentos, chopped fine

Butter or bacon fat

Green pepper, chopped fine

1. Peel, wash potatoes and cut in 3/4-inch cubes; drain well and dry in a towel.
2. Fry in deep fat at 365°F., or cook in oven in shallow pans in additional bacon fat or beef drippings at 350°F. to 375°F., shaking potatoes in pan often to brown all sides and insure even cooking.
3. Drain potatoes on brown paper and sprinkle with salt.
4. Sauté chopped green pepper and pimento on butter or bacon fat, drain and add to potatoes in serving pans.
5. Keep hot in oven until ready to serve.

Pittsburgh Potatoes

<u>Yield</u>	125 servings
	4 oz.
and	or

Counter Set Up

<u>Size</u>	100 servings
<u>Serving</u>	4½ to 5 oz.

Serve in deep square pans.

Cost per serving

90 lbs. A.P. approx. or 65 lbs. E.P.
 4 oz.
 4 oz.
 3 gals.
 3 7-oz. cans
 4 c.
 6 oz.
 1/4 c.
 2 lbs. (1 1/2 qts.)

Potatoes
 Salt
 Butter
 Cream sauce, medium
 Pimentos, chopped
 Green pepper chips
 Butter
 Onion juice
 Bread crumbs

1. Peel potatoes, steam and dice, or steam potatoes in skins and peel and dice afterwards.
2. Sauté green pepper chips very slightly in 2 oz. of butter; add the pepper chips, pimentos and onion juice to the cream sauce.
3. Alternate layers of potatoes, seasonings, and cream sauce in deep counter pans ending with a layer of cream sauce.
4. Sprinkle with buttered crumbs and bake at 375°F. until potatoes are hot throughout and crumbs are lightly browned.

Potato Puff

<u>Yield</u>	125 servings
	4½ oz.
and	or

Counter Set Up

<u>Size</u>	100 servings
<u>Serving</u>	5 to 5½ oz.

Serve in square counter pans.

Cost per serving

32 lbs. E.F. (4 gals.)
 10 oz. (1 1/4 c.)
 8 oz.
 1 qt.
 To taste
 4 oz.

Potatoes, mashed
 Egg yolks
 Butter
 Hot milk
 Additional seasoning
 Butter, melted

1. Reheat left-over mashed potatoes or use those freshly mashed.
2. Beat egg yolks slightly and add with butter, milk and seasonings to taste.
3. Beat thoroughly in the electric mixer.
4. Fill greased baking pans, brush with melted butter and bake in a moderately hot oven (375° F.).

Note:

1. Chopped chives, diced pimento, or green pepper make a good addition. Grated cheese may be sprinkled over the top of the potatoes before browning.
2. Whole eggs or egg whites may be used in place of egg yolks.

Hot Potato Salad

Yield 125 servings
 3 1/2 oz.
 and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

35 lbs. A.P. or approx. 25 lbs. E.P.
 2 lbs.
 6 oz. E.P.
 8 oz. E.P.
 5 lbs. E.P.
 24

Potatoes
 Bacon, diced
 Onions, minced
 Green peppers, diced
 Celery, diced
 Eggs, hard cooked

Sauce

1 1/4 qts.
 1 1/4 qts.
 8 oz.
 10 oz.
 3 oz.

Water
 Vinegar
 Sugar
 Bacon fat
 Salt

1. Cook potatoes in the skins; peel and dice.
2. Saute diced bacon with onion; drain off fat.
3. Combine potatoes with bacon, onion, green pepper, celery and eggs.
4. Combine sauce ingredients and bring to the boiling point; pour over potato mixture.
5. Keep salad hot and allow to stand for 15 minutes before serving in order to blend flavor of the ingredients.
6. Serve with No. 12 ice cream dipper.

Spanish Rice

Yield 125 servings
4 to 4 1/2 oz.
and or

Counter Set Up

Set up in deep square counter pans.

Size 100 servings
Serving 5 to 6 oz.

Cost per serving

5 1/2 lbs.
2 lbs. 4 oz.
10 oz.
2 lbs. E.P.
2 lbs. E.P.
2 No. 10 cans (12 lbs. 12 oz.)
1 2/3 Tbsp. (1/2 oz.)
4 oz.
3 oz.
1 tsp.
2 to 2 1/2 gals.

Rice
Beef drippings or bacon fat
Bacon, diced
Onions, chopped
Green peppers, diced
Tomatoes
Chili powder
Salt
Sugar
Pepper
Stock

1. Wash rice thoroughly and drain. Saute in oven until golden brown.
2. Saute green peppers and onion with bacon, add tomatoes and cook 10 min.
3. Pour above mixture over rice; add chili powder and other seasonings.
4. Add part of stock and cook until rice is tender, adding more stock if necessary as mixture thickens.

Rice Steamed in Milk

Yield 125 servings
3 oz. (use No. 12
dipper)

Counter Set Up

and or

Cook and serve in square counter pans.

Size 100 servings
Serving 4 oz. (Use No. 10
dipper)

Cost per serving

10 lbs.
4 1/2 oz.
2 gals.
5 qts.
1 1/4 lbs.

Rice
Salt
Milk
Water
Butter

1. Wash rice thoroughly and drain.
2. Place 1 2/3 lb. in square counter pans.
3. Add 1/4 qts. milk and 3/4 qt. water to each pan.
4. Steam for 30 to 35 minutes.
5. When tender and ready to serve, garnish with melted butter and paprika.

Rice with Cheese

Yield 125 servings
4 oz.
and or

Counter Set Up

Bake and serve in aluminum baking pans.

Size 100 servings
Serving 5 oz.

Cost per serving

6 lbs.
4 gals.
3/4 c. (6 oz.)

Rice
Water
Salt

Cheese Sauce

1 3/4 gals.
12 oz.
12 oz.
3 Tbsp.
3 to 4 lbs.
2 Tbsp.

Milk
Flour
Butter
Paprika
Cheese, chopped
Salt

1. Steam or cook the rice in boiling, salted water until tender; drain and rinse with hot water.
2. Make cream sauce; add chopped cheese, paprika and salt.
3. Combine cheese sauce with rice and pour into baking pans.
4. Bake in moderate oven (350°F.) until an even brown.

Note: A part of the cheese may be reserved and sprinkled over the top.

Spaghetti and Tomatoes

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Served in deep square pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

7 lbs. 6 oz.
6 oz. (3/4 c.)
3 No. 10 cans (19 lbs. 3 oz.)
1 oz.
7 oz.
3 oz.
1 lb. B. P.
2 oz.
3 oz.

Spaghetti
Salt
Tomatoes
Salt
Bacon fat
Flour
Onions, minced
Sugar
Butter

1. Break spaghetti in two-inch lengths. Cook in rapidly boiling salted water until tender; drain and rinse with hot water.
2. Heat tomatoes in bain marie or over direct heat.
3. Saute onions in butter and add to tomatoes.
4. Make a roux of butter, bacon fat and flour and thicken tomato mixture.
5. Combine spaghetti with sauce; add more seasoning if necessary.

<u>Buttered Spinach, Kale or Swiss Chard</u>	<u>Yield</u>	125 servings
		3 $\frac{1}{4}$ to 3 $\frac{1}{2}$ oz.
	and	or

Counter Set Up

Serve in square counter pans

<u>Size</u>	
<u>Serving</u>	100 servings
	4 to 4 $\frac{1}{2}$ oz.

Cost per serving

40 lbs. A.P., approx. or 30 lbs. E.P.	Spinach, fresh
or	or
25 lbs.	Spinach, frosted
or	or
30 lbs. A.P., or 25 lbs. E.P.	Swiss chard, fresh
or	or
40 to 50 lbs. A.P.	Kale
1 $\frac{1}{2}$ lbs.	Butter or bacon fat
2 oz.	Salt
1 tsp.	Pepper

1. Clean well, cut and cook in rapidly boiling salted water until tender or steam; drain well and chop slightly.
2. Add additional seasonings and melted butter.

Variations:

Creamed Spinach, Kale, or Swiss Chard

1. Prepare vegetable as in the above recipe omitting butter, substitute 6 qts. medium-thin white sauce.

Hollandaise Spinach

1. Prepare spinach as in the above recipe, omitting the butter. Prepare 2 - 3 qts. of Hollandaise sauce or 6 qts. of mock hollandaise. Set up one counter pan at a time with the sauce or it may be served at the counter.

Baked Acorn Squash

Yield 100 servings

and

Counter Set Up

Size

Serving 1/2 squash

Serve in long counter pans.

Cost per serving

50 medium sized

Acorn squash

1 lb.

Butter

1 lb.

Brown sugar

To taste

Salt

1. Wash squash and cut in half.
2. Steam for 25 to 30 minutes or boil for about 20 minutes.
3. Arrange halves in greased baking pans, brush with melted butter, sprinkle with sugar and salt, and bake in a moderately hot oven. (400°F.) until tender.

Note:

If squash are not precooked, arrange halves in baking pans with enough water to cover the bottom of the pan. Sprinkle the squash with salt, cover and bake until partially tender. Brush halves with butter, sprinkle with sugar and continue baking uncovered.

Variation:

A filling of sausage and soft bread crumbs with a slice of apple placed on top makes a good variation.

Baked Hubbard Squash

Yield 125 servings

6 oz.

and

or

Counter Set Up

Size

100 servings

Set up in long counter pans.

Serving 7 to 8 oz.

Cost per serving

55 lbs. H.F.

Squash, Hubbard

1 lb.

Butter

3 oz.

Salt

To taste

Pepper

1. Soften skin of squash by placing in steamer or in steam jacketed kettle and boiling for 10 minutes.
2. Cut squash in half, remove seeds and cut into servings.
3. Brush with melted butter and sprinkle with salt and pepper.
4. Bake in a moderate oven (350°F.) for 1 hour, or until tender.

Note: Squash may be steamed or boiled until partially tender and finished in the oven at 400°F.

Mashed Hubbard Squash

Yield 125 servings
3 1/4 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

55 lbs. A.P. approx. or 35 lbs. E.P.	Squash, Hubbard fresh
or	or
40 lbs.	Squash, frosted
1 lb.	Butter
3 to 5 oz.	Salt
3 to 4 oz.	Sugar
1 tsp.	Pepper

Method I

1. Soften skin of Hubbard squash by placing in a steam jacketed kettle or in steamer and cooking for 10 minutes.
2. Cut squash, remove seeds and peel.
3. Cook in boiling salted water or steam until soft. If using frosted squash, defrost in a moderate oven (350° F.).
4. Mash cooked squash on electric mixer adding seasonings and butter or blend seasonings with defrosted squash.
5. If mixture is quite wet, place in greased pans, brush with melted butter and bake in a moderate oven (350° F.) 1/2 to 1 hour.

Method II

1. Break squash and soften skin as in method I and cut.
2. Remove seeds and steam in shell.
3. Remove cooked squash from shell, mash in electric mixer, add butter and seasonings.
4. If product is exceptionally wet, bake in a moderate oven (350° F.) for 1/2 to 1 hour.

Variation: Maryland

1 lb. 5 oz. (1 qt.) Raisins

1. Proceed as for mashed squash. Add raisins with seasonings and bake in a moderate oven (350° F.) for 1/2 to 1 hour.

Buttered Summer Squash

Yield 125 servings
3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 3 1/2 to 4 oz.

Cost per serving

30 lbs. A.P., or 25 lbs. E.P.

1 1/4 lbs.

2 oz.

2 to 3 oz.

1 tsp.

Summer squash

Butter

Sugar

Salt

Pepper

1. Wash and trim squash; do not peel unless skin is hard and tough.
2. Slice or dice; steam or cook in boiling salted water until tender.
3. Add seasonings and butter.
4. Garnish with paprika.

Note: 1 pound of sauted onions may be added if desired.

Fried Summer Squash

Yield 125 servings
3 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 oz.

Cost per serving

25 lbs. A.P. or 21 lbs. E.P.

20 (2 lbs)

1 1/4 qts.

3 oz.

1 tsp.

3 lbs. (2 1/4 qts.†)

1 lb.

Summer squash

Eggs

Milk

Salt

Pepper

Bread crumbs

Flour

1. Use young tender squash and slice without paring.
2. Dust squash with seasoned flour.
3. Dip in slightly beaten egg and milk mixture; drain well and dip in sifted crumbs.
4. Fry in deep fat at 350° F. as needed until golden brown and tender.

Summer Squash, Crepe

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size
Serving 100 servings
4 to 4 1/2 oz.

Cost per serving

25 lbs. A.P. or 21 lbs. E.P.
4 lbs. 12 oz. A.P. (4 lbs. E.P.)
1 No. 10 can (6 1/2 lbs.)
2 oz.
2 oz.
1 tsp.
1 lb. 4 oz.

Summer squash
Onions, sliced
Tomatoes
Sugar
Salt
Pepper
Butter

1. Prepare squash as for buttered summer squash and steam until tender; drain well.
2. Steam onions until tender.
3. Combine all ingredients and simmer for 15 minutes.

Baked Stuffed Tomatoes

Yield 100 servings

and

Counter Set Up

Serve in long counter pans.

Size
Serving 1 tomato

Cost per serving

100 or approx. 35 lbs. A.P.

Tomatoes, medium large

Filling:

1 lb. E.P.
8 oz. E.P.
1 1/2 oz. (1/2 c.)
1 lb.
8 qts. (4 lbs.)
2 lbs.
or
2 lbs.
1 1/2 oz.
1 tsp.
2 qts.

Green peppers, chopped
Onions, chopped
Parsley, chopped
Butter
Bread, chopped
Bacon, chopped
or
Ham, minced
Salt
Pepper
Tomato pulp

1. Wash tomatoes, remove piece from top and scoop out center; save pulp.
2. Saute green pepper, onions and parsley with bacon.
3. Combine above mixture with bread, seasonings and tomato pulp.
4. Fill tomatoes with bread mixture and bake in a moderate oven (350°F.) until tender but not soft.

Escalloped Tomatoes

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Bake in aluminum baking pans.

Size 100 servings
Serving 4 1/2 to 5 oz.

Cost per serving

5 No. 10 cans (32 lbs.)

8 oz.

2 oz.

1 tsp.

8 oz.

4 oz. E.P.

4 lbs. (8 qts.)

1 lb.

Tomatoes

Sugar

Salt

Pepper

Tapioca

Onion, minced

Bread, chopped

Butter

1. Heat tomatoes with seasonings, onion and tapioca slowly enough so they do not scorch. (May heat in bain marie)
2. Melt butter and pour over the chopped bread; brown lightly in the oven.
3. Arrange bread and tomatoes in alternate layers in greased baking pans, beginning and ending with bread.
4. Bake in a moderately hot oven (375°F.) for 1/2 to 3/4 hour.

Variation:

Celery, corn, cauliflower, eggplant, onions or summer squash may be combined with the tomatoes. It is better to precook these vegetables before adding to the tomatoes.

Escalloped Tomatoes and Celery

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Bake in aluminum baking pans.

Size 100 servings
Serving 4 1/2 to 5 oz.

Cost per serving

4 No. 10 cans (26 lbs.)

8 oz. E.P.

6 oz. (more if desired)

1 1/2 oz.

1 tsp.

8 oz.

6 lbs. E.P.

3 lbs. (6 qts.)

1 lb.

Tomatoes

Onions, chopped fine

Sugar

Salt

Pepper

Tapioca

Celery, diced

Bread, chopped soft

Butter

1. Heat tomatoes with seasonings and tapioca.
2. Steam celery until tender; drain well and combine with tomatoes.
3. Melt butter, mix with chopped bread and brown lightly.
4. Arrange tomatoes and celery mixture in alternate layers with chopped bread beginning and ending with bread.
5. Bake in a moderately hot oven (375°F.) for 3/4 hour.

Fried Green Tomatoes

Yield 125 servings
4 oz. (2 halves per serving)

Counter Set Up

Serve in square counter pans.

and or
Size 100 servings
Serving 5 oz.

Cost per serving

25 lbs. A.P.

8 to 12 oz.

1 oz.

1 tsp.

As needed

Green tomatoes

Flour

Salt

Pepper

Bacon fat or vegetable shortening

1. Cut washed, unpeeled, green tomatoes in one half inch slices.
2. Dip in seasoned flour.
3. Fry slowly in hot fat in heavy pans or skillets until browned.
4. Turn and brown on other side.

Grilled or Broiled Tomatoes

Yield 100 servings

and

Counter Set Up

Serve in long counter pans.

Size
Serving 2 halves each

Cost per serving

25 lbs. A.P.

1 qt.

or

3 lbs. (2 1/4 qts.)

and

8 oz.

Tomatoes, fresh

French dressing

or

Bread crumbs

and

Melted butter

1. Wash and clean tomatoes; cut in half.
2. Arrange in baking pans cut side up.
3. Brush with French dressing or top with buttered crumbs.
4. Heat under broiler or bake in a moderately hot oven (375°F.) until tomatoes are hot but not soft. Prepare as needed.

Stewed Canned Tomatoes

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

5 No. 10 cans (32 lbs.)
10 oz.
or
5 qts. (1 2/3 lbs.)
8 to 12 oz.
1 tsp.
2 oz.
2 1/2 oz. E.P. (1/2 c.)
12 oz.

Tomatoes
Tapioca
or
Bread cubes, toasted
Sugar
Pepper
Salt
Onion, minced
Butter

1. Heat tomatoes with tapioca and seasonings.
2. If using toasted bread cubes, add them just before serving.

Variations:

Creole Tomatoes

1. Sauté 2 lbs. chopped onions and 2 lbs. chopped green peppers in bacon fat or butter and add to the tomatoes and seasonings.
2. Add tapioca and let cook in the bain marie until transparent. Omit bread cubes and add 1 qt. diced pimentos.

Spiced Tomatoes

1. Tie 2 tbsp. each of stick cinnamon, peppercorns and whole cloves and 4 bay leaves in a cheesecloth bag; heat with tomatoes and other seasonings and tapioca in the bain marie. Remove bag just before serving; omit bread cubes.

Stewed Fresh Tomatoes

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

40 lbs. A.P.	Tomatoes, fresh
1/4 c.	Onion, minced
4 oz.	Salt
12 oz.	Sugar
1 tsp.	Pepper
1 lb.	Tapioca
1 lb.	Butter

1. Cover tomatoes with scalding water then plunge into cold water and peel.
2. Cut tomatoes in half or quarters and cook or simmer until product is heated through.
3. Add seasonings and tapioca and cook slowly until tapioca is clear.
4. Add butter.

Note: Tomato juice may be drained off and thickened with tapioca, then poured over tomato pulp.

Stewed Tomatoes and Corn

Yield 125 servings
3 3/4 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 1/2 to 5 oz.

Cost per serving

3 No. 10 cans (19 lbs.)	Tomatoes
2 No. 10 cans (13 lbs. or 10 lbs. drained weight)	Corn, whole kernel
6 oz.	Tapioca
6 oz.	Sugar
1 1/2 oz.	Salt
1 tsp.	Pepper
3 oz. E.P.	Onion, chopped fine
12 oz.	Butter

1. Heat tomatoes with seasonings and tapioca.
2. Heat corn and drain.
3. Combine tomatoes and corn.

Variations:

Stewed Tomatoes and Hominy

1. Substitute 2 No. 10 cans hominy (13 lbs. or 9 to 10 lbs., drained weight) for corn in the above recipe.

Stewed Tomatoes and Okra

1. Substitute 2 No. 10 cans okra (12 lbs. or 10 lbs., drained weight) for corn in the above recipe.

Stewed Tomatoes and Onions

Yield 125 servings
3 3/4 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 1/2 to 5 oz.

Cost per serving

3 No. 10 cans (19 lbs.)	Tomatoes
6 oz.	Tapioca
8 oz.	Sugar
1 1/2 oz.	Salt
1 tsp.	Pepper
18 lbs. A.P.	Onions
12 oz.	Butter

1. Heat tomatoes with tapioca and seasonings.
2. Peel onions, halve or quarter if large and steam or cook in rapidly boiling salted water until tender.
3. Drain onions and combine with tomatoes.

Variations:

Stewed Tomatoes and Celery

1. Substitute 10 lbs. E.P. diced celery for the onions in the above recipe.
2. Cook the celery in rapidly boiling salted water until tender or steam; drain.
3. Combine tomato mixture and celery.

Tomato and Savory Custard

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Bake in aluminum baking pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

4 No. 10 cans (26 lbs.)	Tomatoes
5 oz.	Sugar
1 tsp.	Pepper
2 lbs. 8 oz. E.P.	Onions, chopped fine
8 oz.	Butter
3 lbs. (6 qts.)	Bread, chopped

Custard

24 (2 lbs. 8 oz.)
3 qts.
or
4 14 $\frac{1}{2}$ oz. cans
and
1 1/2 qts.
or
14 oz.
and
2 3/4
2 1/2

Eggs
Milk
or
Evaporated milk
and
Water
or
Dry milk solids
and
Water, warm
Salt

1. Heat tomatoes with seasonings, butter and onions.
2. Add chopped bread and pour into greased baking pans.
3. Make custard mixture by beating eggs slightly and adding milk, water and salt.
4. Pour custard mixture over tomatoes and bake in a slow oven (300° F.) in pan of water until custard is firm.

Buttered Rutabagas or Turnips

Yield 125 servings
3 to 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

40 lbs. A.P. or approx. 30 lbs. E.P.
or
35 lbs. A.P. or approx. 30 lbs. E.P.
2 1/2 oz.
12 to 14 oz.
1 tsp.
4 to 6 oz.

Rutabagas
or
Turnips
Salt
Butter
Pepper
Sugar

1. Wash and peel rutabagas and cut in small cubes.
2. Steam or cook in boiling salted water for 20 to 30 minutes or until tender; drain well.
3. Sprinkle with sugar and pepper.
4. Set up in serving pans and pour melted butter over the vegetables.

Mashed Rutabagas or Turnips

Yield 125 servings
3 1/2 to 3 3/4 oz.
(No. 12 dipper)
and or

Counter Set Up

Size 100 servings
Serving 4 to 5 oz. (No. 10
dipper)

Cost per serving

45 lbs. A.P. or approx. 35 lbs. E.P.	Rutabagas
or	or
40 lbs. A.P. or approx. 35 lbs. E.P.	Turnips
3 oz.	Salt
1 tsp.	Pepper
1 lb.	Butter
1/2 to 1 c.	Sugar
1 2/3 c.	Coffee cream
or	or
1 14 1/2 - oz. can	Evaporated milk

1. Peel turnips and cut in halves or quarters.
2. Cook in boiling salted water 30 to 40 minutes or until tender or steam.
3. Drain thoroughly.
4. Put on mixer and mash with large whip or put through a puree sieve.
5. Add butter and seasonings and milk or cream.
6. Keep uncovered in a warm place.

Note: May reduce turnips or rutabagas to 25 lbs. E.P. and add 10 lbs. potatoes E.P. By combining mashed potatoes and turnips or rutabagas a milder flavored and less watery vegetable is obtained.

Turnips Supreme

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per person

42 lbs. A.P. or approx. 35 lbs. E.P.	Turnips, white
3 oz.	Salt
6 qts.	Cream sauce, medium
12 (1 lb. 3 oz.)	Eggs
1 c. E.P.	Onion, minced
8 - 12	Lemons, juice

1. Steam or cook turnips in boiling salted water until tender.
2. Make medium white sauce; add grated onion and well beaten eggs. Remove sauce from bain marie or double boiler and add lemon juice and little grated rind.
3. Place turnips in serving pan and pour sauce over them just before serving.

Buttered or Creamed Vegetable Oysters
(Salsify)

Yield 125 servings
3 - 3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

35 lbs. A.P. or approx. 22 1/2 lbs. E.P.
1 lb. 4 oz.
or
6 qts.
3 oz. (1 c.)

Vegetable oysters
Butter
or
Cream sauce, medium thin
Parsley, chopped

1. Wash, peel and slice vegetable oysters.
2. Cook in boiling salted water until tender; drain.
3. Place in counter pans and pour melted butter or cream sauce over. Garnish with chopped parsley.

Creamed Mixed Vegetables

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

1 No. 10 can (6 1/2 lbs. or 4 1/2 lbs.
drained weight)
or
5 lbs.
1 No. 10 can (6 1/2 lbs. or 5 lbs.
drained weight)
1/2 No. 10 can (3 lbs. or 2 lbs.
drained weight)
or
1/2 No. 10 can (3 1/4 lb. or 2 1/2 lbs.
drained weight)
4 lbs. E.P.
4 oz. E.P.
3 No. 1 cans (1 lb. 8 oz. drained
weight)
4 oz.
5 lbs. E. P.
2 gals.

Peas
or
Peas, frosted
Corn, whole kernel
Green beans
or
Lima beans
Celery, diced
Onion, minced
Mushrooms
Butter
Carrots, diced
Cream sauce, medium thin

1. Combine canned vegetables and heat.
2. Cook carrots and celery together.
3. Saute mushrooms with onions.
4. Use mushroom liquor and part of vegetable juice to make a cream sauce.
5. Combine drained vegetables and cream sauce.

Variation: Curried Mixed Vegetables- add 1 1/2 tbsp. curry powder to above cream sauce; combine with drained vegetables.

Vegetable Fritters

Yield 100 servings

and

Counter Set Up

Size 2 fritter (No. 30 dipper)

Serving 1/4 c. sauce

Serve in square counter pans.

Cost per serving

8 lbs. 8 oz.

6 oz.

2 oz.

3 3/4 qts.

18 medium (1 lb. 12 oz.)

2 lbs. 10 oz. E.P. (2 qts.)

2 lbs. 10 oz. E.P. (2 qts.)*

2 lbs. E.P.

Flour, general purpose

Baking powder

Salt

Milk

Eggs

Celery, diced fine

Carrots, diced fine

Peas, cooked

1. Sift flour, baking powder and salt.
2. Beat eggs, slightly and add milk.
3. Combine wet and dry ingredients.
4. Fold in vegetables carefully.
5. Fry in deep fat at 350° F. dipping with No. 30 ice cream scoop.
6. Serve with cream, cheese or tomato sauce.

Vegetable Pie

Yield 125 servings

5 oz..

and

or

Counter Set Up

Size 100 servings

Serving 6 oz.

Serve in long or square counter pans.

Cost per serving

5 lbs. E.P.

6 lbs. E.P.

9 lbs. E.P.

1 No. 10 can (6 1/2 lbs. or 4 1/2 lbs.
drained weight)

Or

5 lbs.

1 1/4 No. 1 can (1 gal.) (8 lbs.)

5 qts.

1 lb. E.P.

1 lb.

1 lb. 8 oz.

1 lb. 4 oz.

4 oz.

2 oz.

Celery, diced

Carrots, diced

Potatoes, diced

Peas

or

Peas, frosted

Tomatoes, canned

Stock

Onions, chopped

Butter

Beef drippings

Flour

Salt

Sugar

Biscuits

4 lbs.	Flour, pastry
4 oz.	Baking powder
1 oz.	Salt
1 lb.	Fat
1 1/4 qts.	Milk

1. Cook vegetables until just tender and combine.
2. Heat tomatoes with stock; add seasonings.
3. Saute onions in fat, add flour to make roux; beat into tomatoes and stock.
4. Make baking powder biscuits.
5. Fill greased baking pans with vegetable mixture and put into oven to heat thoroughly. When hot, place biscuits on top and continue baking in a hot oven (425° F.)

Vegetarian Stew

<u>Yield</u>	125 servings
	3 1/2 to 3 3/4 oz.
and	or

Counter Set Up

Serve in square counter pans.

Size	100 servings
<u>Serving</u>	4 to 5 oz.

Cost per serving

4 lbs. E.P.	Carrots, diced
4 lbs. E.P.	Potatoes, diced
4 lbs. E.P.	Celery, diced
1 1/2 No. 10 cans (9 1/2 lbs.)	Tomatoes, canned
1 No. 10 can (6 1/4 lbs. or 4 1/4 lbs. drained weight)	Wax beans, canned
1/2 No. 10 cans (3 1/4 lbs. or 2 1/4 lbs. drained weight)	Peas, canned
Or	or
2 1/2 lbs.	Peas, frosted
6 oz.	Tapioca
4 oz.	Sugar
2 oz.	Salt
1 tsp.	Pepper
1 lb.	Butter or bacon fat

1. Cook fresh vegetables in boiling, salted water or steam until tender; drain.
2. Heat tomatoes with tapioca and seasonings.
3. Heat wax beans and peas; drain.
4. Combine vegetables except peas and beans and add butter or bacon fat.
5. Add peas and beans just before serving.

FRUITSButtered Apples

Yield 125 servings
4 oz.
and or

Counter Set Up

Bake in aluminum baking pans.

Size 100 servings
Serving 5 oz.

Cost per serving

35 lbs. A.P. or approx. 26 lbs. E.P. Apples
1 lb. 4 oz. Butter
1 1/4 qts. Water
3 lbs. 4 oz. Sugar
2 oz. Salt

1. Quarter apples and remove core.
2. Arrange sections in pans; add water to barely cover the bottom of the pan.
3. Brush apples with melted butter; sprinkle with sugar and salt.
4. Cover and bake in a moderate oven (350° F.) for 20 minutes or steam 5 to 8 minutes.
5. Remove cover and bake until tender and lightly browned at 400° F.
6. Add more water as it evaporates to keep apples moist.

Note: Honey, corn syrup or glucose may replace sugar to sweeten apples; fruit juice may replace water.

Escaloped Apples

Yield 125 servings
3 1/2 to 4 oz.

Counter Set Up

and or

Bake in aluminum baking pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

30 lbs. A.P. or approx. 23 lbs. E.P. Apples
3 lbs. 8 oz. (7 qts.) Bread crumbs, soft
2 lbs. Butter, melted
1 lb. 5 oz. Sugar, brown
2 tbsp. Nutmeg
1/2 oz. Salt
2 c. Lemon juice
5 qts. Hot water or fruit juice

1. Peel and slice apples in thin slices.
2. Combine crumbs with sugar, nutmeg, salt and melted butter.
3. Combine apples and crumb mixture in alternate layer, beginning and ending with crumbs in greased baking pans.
4. Combine fruit juice or water and lemon juice and pour over mixture.
5. Bake in a moderate oven (350° F.) for 1 1/4 to 1 1/2 hours.

Apple or Pineapple FrittersYield 125 servings

and

Counter Set Up

Serve in square counter pans.

Size 2 per order
Serving (use No. 30 dipper)Cost per serving

6 (9 1/2 oz.)

2 c.

1/2 to 1 c.

1 tsp.

3 tbsps. (1 1/4 oz.)

1 tsp.

1 lb. 4 oz.

3 1/2 oz.

1 1/2 qts. (2 1/4 lbs. A.P. 1 3/4 lbs. E.P.)

or

1 1/2 qts. (2/3 No. 10 can)

Eggs

Sour cream (22%)

Sweet milk

Soda

Baking powder

Salt

Flour

Sugar

Apples, chopped

or

Pineapple, diced

1. Sift dry ingredients thoroughly.
2. Beat eggs and add to milk and cream.
3. Combine with dry ingredients and add diced or sliced fruit.
4. Fry in deep fat at 365° F.
5. Serve with 2 qts. of maple syrup or brown sugar syrup.

Note: May substitute any fruit desired.Variations:Apple or Pineapple Ring Fritters

Omit chopped fruit and dip apple or pineapple slices in the fritter batter; then fry in deep fat. Serve two rings to each order. If large pineapple rings are used, split in half. Pineapple sticks may also be used.

Baked Apple RingsYield 125 servings
3 3/4 oz. (3 rings)
and orCounter Set Up

Bake and serve in aluminum baking pans.

Size 100 servings
Serving 4 1/2 oz. (4 rings)Cost per serving

35 lbs. A.P. or approx. 26 lbs. E.P.

1 lb. 8 oz.

2 lbs. 8 oz.

1 c.

Apples, medium size

Butter or bacon fat

Sugar, brown

Water

1. Wash and core apples; slice in rings one-half inch thick.
2. Arrange single layer of slightly overlapping apple rings in greased baking pans.
3. Melt butter and add sugar and water; pour over the apples.
4. Bake in moderate oven (350° F.) until tender. Baste apples with syrup occasionally. If apples are dry, additional water may be added.

Note: Honey, corn syrup or glucose may replace a part or all of the sugar; fruit juice may replace the water.

<u>Applesauce</u>	<u>Yield</u>	125 servings
		3 1/2 to 4 oz.

<u>Counter Set Up</u>	and	or
-----------------------	-----	----

Serve in square counter pans.	<u>Size</u>	100 servings
	<u>Serving</u>	4 to 5 oz.

Cost per serving

6 No. 10 cans (40 lbs.)	Applesauce
or	or
8 lbs. A.P.	Apples, fresh
6 lbs.	Sugar
3/4 c.	Lemon juice (if desired)
12 oz.	Butter, melted

1. Heat applesauce over hot water.
- or Wash, peel and core apples; cut in quarters. (When using summer apples, it is not necessary to peel before cooking). Add enough water to keep the apples from sticking (amount depends on the kind and condition of the apples). Cook on top of the range or steam until tender; mash or puree.
2. Add sugar, lemon juice and melted butter.
3. Serve applesauce hot.

Variations:

Spiced Applesauce

3 tbsp.	Cinnamon
1 1/2 tbsp.	Cloves

1. Proceed as for applesauce; add spices with sugar and other seasonings.

Banana Scallops

Yield 125 servings
3 1/2 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 4 1/2 oz.

Cost per serving

18 to 20 medium (2 lbs.)
1 1/2 oz.
3 lbs. (2 1/4 qts.)
25 lbs. (100 medium) A.P.
1 lb.
1 1/4 qts.

Eggs
Salt
Cracker or bread crumbs
Bananas
Flour
Milk

1. Beat eggs slightly and add salt and milk.
2. Peel bananas and slice across in about one inch lengths.
3. Dip bananas in flour, then in egg mixture; drain 3 or 4 minutes.
4. Roll in crumbs and fry in deep fat at 375° F., until brown and tender.
5. Drain on brown paper and serve at once.

Hot Cranberry Sauce

Yield 125 servings
3 1/2 to 4 oz.
and or

Counter Set Up

Serve in square counter pans.

Size 100 servings
Serving 4 to 5 oz.

Cost per serving

18 lbs.
12 lbs. 8 oz.
5 qts.

Cranberries, fresh
Sugar
Water

1. Wash cranberries and remove stem ends.
2. Add sugar and water and steam for 25 to 30 minutes or until berries break open and are tender.

Breaded Pineapple Rings

Yield 100 servings
and

Counter Set Up

Serve in square counter pans.

Size 2 rings
Serving

Cost per serving

4 1/2 No. 10 cans	Pineapple slices, 50 count
20 medium, (2 lbs.)	Eggs
2 oz.	Salt
3 lbs. (2 1/4 qts.)	Bread crumbs
1 lb.	Flour
1 1/4 qts.	Milk

1. Drain pineapple well; dip in flour.
2. Blend slightly beaten eggs, milk and salt.
3. Dip floured pineapple in egg mixture, drain well, then dip in crumbs.
4. Fry in deep fat at 375° F. until golden brown.
5. Drain on brown paper.

Spiced Prunes

Yield 100 servings

and

Counter Set Up

Serve in square counter pans.

Size 6 prunes (40 to 50)

Serving .

Cost per serving

12 lbs.	Prunes, dried
3 qts.	Water
3 lbs.	Sugar
1 tsp.	Salt
1 oz.	Cinnamon sticks
1/2 oz.	Cloves, whole
1/2 c.	Lemon juice

1. Wash prunes.
2. If prunes are very dry, soak over night; drain and use this liquid to make syrup.
3. Make a syrup of water or liquid drained from prunes, lemon juice, sugar and spices; bring to the boiling point.
4. Cover prunes with syrup and simmer until tender.

Note: Vinegar may be substituted for lemon juice.

Fresh Rhubarb Sauce

Yield 125 servings
3 1/2 to 4 oz.

and or

Counter Set Up

Serve in square counter pans.

Size 100 servings

Serving 4 to 5 oz.

Cost per serving

35 lbs. A.P.
1 tbsp.
10 lbs.
1 3/4 qts.

Rhubarb, fresh
Salt
Sugar
Water, if necessary

1. Dice and wash rhubarb (do not peel).
2. Place in baking pans.
3. Sprinkle sugar over rhubarb; add water.
4. Bake in a moderate oven (350° F.) until tender but not mushy.

Note: Honey, corn syrup, or glucose may be substituted for part of the sugar.

Variation:

Spiced Rhubarb

Cinnamon or nutmeg may be added to the above; a little grated orange or lemon rind makes a nice addition.

GENERAL DIRECTIONS FOR MAKING CREAM SAUCES

Cream sauce: Using fluid whole milk or evaporated milk.

Yield 1 gallon

Medium-Thin

Medium

1 gal.	(Whole milk	1 gal.
or	(or	or
2 qts. (5 14½ oz. cans)	(Evaporated milk	2 qts. (5 14½ oz. cans)
	and	and
2 qts.	Water	2 qts.
*6 oz.	Butter	8 oz.
6 oz. (1 1/4 c.)	Flour	8 oz. (2 c.)
2 tbsp.	Salt	2 Tbsp.

*The amount of fat may be doubled to give a richer cream sauce. Other fats such as oleomargarine, drippings, bacon or chicken fat may be substituted for half of the butter.

Method I

Method II

- | | |
|---|--|
| <ol style="list-style-type: none"> 1. Heat the milk or evaporated milk and water in the bain marie or a double boiler. 2. Melt the fat and stir in the flour. Cook over low heat for a few minutes, stirring constantly. 3. Beat the fat-flour mixture (roux) into the hot milk stirring constantly with a wire whip. 4. Continue to cook until the mixture is thickened; stir occasionally to prevent lumping; season just before using. | <ol style="list-style-type: none"> 1. Blend the flour with enough cold milk to give a smooth paste. 2. Heat the remaining milk as in Method I. 3. Beat the flour paste into the hot milk and cook until thickened stirring constantly with a wire whip. Add fat last. |
|---|--|

Note: Method I produces a mixture with no floating fat. Cream sauce should be thoroughly cooked to prevent a raw starch taste. Salting at the end of the cooking prevents curdling of the mixture. Greasing the utensil before putting in the milk helps to prevent the mixture from sticking.

Cream Sauce: Made with dry milk solids.

Yield 1 gallon

Medium-thin

Medium

16 to 18 oz. (4 c.)	Dry milk solids	16 to 18 oz. (4 c.)
3 3/4 qts.	Warm water	3 3/4 qts.
10 oz.	Butter	10 oz.
6 oz. (1 1/2 c.)	Flour	8 oz. (2 c.)
2 Tbsp.	Salt	2 Tbsp.

1. Blend the dry milk solids with a small quantity of warm water using a wire whip or electric mixer. Add the remaining water.
2. Heat in the bain marie or a double boiler.
3. Proceed as for cream sauce using fluid milk.

Drawn Butter Sauce

Yield 1 gallon

and

Size
Serving

Cost of serving

12 oz.	Butter
8 to 10 oz. (2 to 2 1/2 c.)	Flour
1 gal.	Vegetable juice and water
1 1/3 Tbsp.	Salt
1/2 to 1 tsp.	Pepper

1. Melt butter and stir in flour cooking over low heat for 5 minutes.
2. Beat butter-flour mixture into boiling liquid and beat while thickening.
3. Add seasoning.

Variation: Omit 1/2 cup of water and add 1/2 cup of lemon juice after sauce has thickened,

Mock Hollandaise Sauce

Yield

Approximately 5 qts.

and

Size

Serving

Cost per serving

1 lb. 8 oz.
8 - 12 oz. (2 - 3 c.)
1 gal.
12 - 16 oz. (1 1/2 to 2 c.)
1 1/2 to 2 c.
2 Tbsp.
1/4 tsp.
1 tsp.

Butter
Flour
Water
Egg yolks
Lemon juice
Salt
Pepper
Paprika

1. Melt 2/3 of the butter and stir in flour to make a smooth roux.
2. Beat roux into boiling water or hot milk and continue heating while thickening.
3. Beat eggs slightly, add some of the thickened sauce and beat into hot mixture, keeping below the boiling point and stirring constantly.
4. Keep mixture over hot (not boiling water) until ready to use, then add remainder of butter, lemon juice and seasoning a little at a time until entirely incorporated.
5. Serve at once.

NEW YORK STATE COLLEGE OF HOME ECONOMICS
AT CORNELL UNIVERSITY, ITHACA, NEW YORK

FISH RECIPES

-1-
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BAKED FILLETS

Yield: 100 servings

Size of serving: 5 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
30 lb.	Fish fillets, frozen or fresh	1. Weigh fillets and cut into 5 oz. portions.
2 lb.	Flour	2. Roll in seasoned flour and put on well greased baking sheet.
1/2 cup	Salt	3. Drip melted shortening over fish generously.
1/2 tsp.	Pepper	4. Sprinkle with paprika.
2 lb.	Shortening, melted	5. Bake at 450°F. for approximately 15 min. or until fish is firm and flaky.
To garnish	Paprika	

BAKED FILLETS IN SPANISH SAUCE

Yield: 100 servings

Size of serving: 5 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
30 lb.	Fish, fillets or steaks	1. Heat tomatoes and seasonings in bain marie (bay leaves, cloves, and pepper- corns may be tied in cheesecloth bag).
2 #10 cans	Tomatoes	2. Saute onions and green peppers in margarine until just tender. Add to tomatoes.
4	Bay leaves	3. Weigh fish into 5 oz. portions and place on well greased baking sheet.
1 Tbsp.	Whole cloves	4. Remove bay leaves, etc. from tomatoes and pour sauce over fish.
1 Tbsp.	Peppercorns	5. Bake at 450°F. for 15-20 min.
6 Tbsp.	Salt	
2 lb. 8 oz.	Onions	
12 oz.	Green peppers	
1 lb. 8 oz.	Margarine	

BAKED STUFFED FILLETS

Yield: 100 servings

Size of servings: 5 oz. fish

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
30 lb.	Fillets (large)	1. Chop bread coarsely on machine.
<u>Dressing</u>		2. Chop onions, celery, and parsley fine. Sauté in margarine until tender.
8 qt. (8 lb.)	Bread, chopped	3. Add all seasonings to bread crumbs, Combine thoroughly.
1 lb.	Margarine	4. Moisten with stock, if necessary.
8 oz.	Onion	5. Weigh 2 fillets of approximately equal size. Cover bottom fillet with dressing, cover with top fillet, cut into 5 oz. servings, and secure each serving with toothpicks.
8 oz.	Celery	6. Place on well greased baking sheet.
4 oz.	Parsley	7. Drip melted shortening over fish generously. Sprinkle with salt and paprika.
1/2 cup	Lemon juice	8. Bake at 450°F. for approximately 15 min. or until fish is firm and flaky.
2 Tbsp.	Salt	9. Garnish with lemon slice or parsley and serve immediately.
1 tsp.	Black pepper	
2 Tbsp.	Poultry seasoning	
2 cups	Stock	
1 lb.	Fat, melted	

FISH TURBANS

If fillets are long and thin (approx. 5 oz.), place #20 scoop of dressing on each fillet. Roll fish around stuffing (skin side in) and fasten with toothpick. Place on end in greased baking sheet and follow directions 7, 8 and 9 above.

BAKED FILLETS SUPREME

Yield: 100 servings

Size of serving: 5 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
30 lb.	Fish fillets, fresh or frozen	1. Weigh each fillet and cut into 5 oz. portions.
	<u>French dressing</u>	2. Dip fillet in French dressing and put on ungreased baking sheet.
2 cups	Oil	3. Bake at 450°F. for approximately 15 min. or until flesh is firm to touch and flaky.
1 cup	Vinegar	
2 Tbsp.	Onion, grated	
1 tsp.	Mustard	
1 tsp.	Paprika	
1 Tbsp.	Salt	
1 tsp.	Pepper	
2 tsp.	Conf. sugar	

BROILED FISH STEAKS OR FILLETS

Yield: 100 servings

Size of serving: 5 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
100 or 30 lb.	Fish steaks or fillets	1. Weigh and cut fillets into 5 oz. servings
2 lb.	Margarine, melted	2. Place steaks or fillets on well greased baking sheet. Sprinkle with salt and paprika.
1/2 cup	Lemon juice	3. Drip lemon butter generously over fish.
		4. Broil about 6 inches from flame for approximately 15 min., basting once with lemon butter. When fish is firm and flaky, remove from broiler.
		5. Place in counter pans, baste again with lemon butter, and garnish with parsley. Serve immediately.

BROILED FISH - SOUFFLE SAUCE

After fish has been broiled until almost done (8-10 min.) spread surface with even layer of souffle sauce, sprinkle with paprika, and return to broiler until brown. Serve immediately

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 qt.	Tartar sauce	Beat egg whites until stiff but not dry. Fold into tartar sauce.
3 cups	Egg whites	

FRENCH FRIED FISH

Yield: 100 servings

Size of serving: 5 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
30 lb.	Fish, fillets or pan dressed small fish	1. Roll fish in seasoned flour.
4 lb.	Flour	2. Dip in egg mixture and drain in collander.
1/4 cup	Salt	
1 Tbsp.	Pepper	3. Roll in bread crumbs.
3 cups	Egg whites	4. Fry in deep fat at 360°F. until golden brown and tender. Fish should be flaky yet moist. Thin fish will cook in 3-5 minutes.
2 cups	Egg yolks	
2 cups	Water	
5 lb.	Bread crumbs	5. Drain well and serve immediately.
	or	
	Cornmeal	

Variations:

OVEN-FRIED FISH

After breading fish, place 1 layer deep on well-greased baking sheets. Sprinkle liberally with melted fat. Garnish with paprika. Bake at 500°F. for approximately 10 minutes or until fish is firm and flaky.

PAN-FRIED FISH

Bread as for French-fried fish. Heat 1/4 inch shortening in heavy frying pan until hot but not smoking. Fry fish at moderate heat until browned on one side; turn carefully and brown on other side. Total cooking time, approximately 10 minutes, depending on thickness of fish. Drain well and serve immediately.

POACHED SALMON STEAK

Yield: 100 servings

Size of serving: 5 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
100	Salmon steaks, 5-6 oz. each	1. Heat milk in bain marie with seasonings.
1 gal.	Milk	2. Arrange salmon steaks in well greased deep baking pan. Sprinkle with paprika.
3	Bay leaves	3. Remove seasonings from hot milk and pour milk around salmon approximately 1/2 inch deep.
1 tsp.	Peppercorns	4. Bake in 350°F. oven for approximately 30 min., basting with cold milk about twice during the cooking period.
4 oz.	Onions, sliced	5. Garnish with parsley or lemon slice before serving.
1/4 cup	Salt	
As needed	Cold milk	

Variation:

POACHED FINNAN HADDIE

Substitute 30 lb. finnan haddie for salmon steaks. Omit salt. Weigh into 5 oz. pieces.

CODFISH BALLS

Yield: 100 servings

Size of serving: 2 balls and
1/4 cup sauce

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Codfish, dried	1. Soak codfish overnight.
20 lb. E.P.	Potatoes	2. Drain, cover with fresh water and steam until tender (approx. 1 hour). Drain, cool and shred (chopper may be used.)
2 1/4 cups	Egg whites	3. Steam potatoes until thoroughly cooked; mash until smooth, add beaten eggs while machine is in motion to prevent coagulation. Add codfish and combine. Taste for salt.
1 1/2 cups	Egg yolks	4. Chill thoroughly (overnight if possible)
To taste	Salt	5. Using #20 scoop, divide into portions.
2 gal.	Parsley sauce	6. Fry in deep fat at 375°F. until golden brown.
		7. Serve with parsley sauce.

CREAMED CODFISH OR FINNAN HADDIE

Yield: 100 servings

Size of serving: 3/4 cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Codfish, dried or finnan haddie	1. Soak codfish overnight. Drain. Cover with fresh water and steam for about 1 hour or until tender. (Do not soak finnan haddie - steam 30 min.).
4 gal.	Milk	2. Heat milk in bain marie. When HOT (180°F.) whip roux into milk and cook until raw starch flavor disappears.
2 lb. 8 oz.	Margarine	3. Combine some of the hot sauce with the egg yolk, then add egg mixture to the sauce.
2 lb. 8 oz.	Flour	4. Shred codfish on chopper and add to white sauce. Season to taste.
1 lb.	Egg yolks	5. Add chopped parsley to each counter pan just before sending to counter.
to taste	Salt	6. Serve on 1/2 slice toast.
1/2 tsp.	Pepper	
4 oz.	Parsley, chopped	
50 slices	Bread, toasted	

Variation:

Serve on baked or mashed potato.

ESCALLOPED FISH, NOODLES, AND MUSHROOMS

Yield: 100 servings

Size of serving: 3/4 cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Fish, canned	1. Heat milk and chicken stock in bain marie. Add seasonings.
5 lb.	Noodles	2. Saute minced onions and sliced mushrooms in margarine until just tender.
6 gal.	Water	3. Cook noodles in rapidly boiling salted water until tender, approx. 15-20 min.
1/2 cup	Salt	4. Make a roux of melted margarine and flour and whip this into HOT milk (180°F.). Cook until thickened.
1 gal.	Milk	f. Flake fish.
1 gal.	Chicken stock	6. Combine all ingredients in large mixing bowl.
4 oz.	Salt	7. Put mixture into counter pans and sprinkle with bread cubes.
1 tsp.	Pepper	8. Bake in oven at 350°F. until bread cubes are toasted (approx. 15-20 min.).
3 Tbsp.	Worcestershire sauce	
1 lb. 4 oz.	Margarine	
1 lb.	Flour	
1 lb.	Onions, minced	
2 lb. 8 oz.	Mushrooms	
4 oz.	Margarine	
1 loaf	Bread, cubed	
4 oz.	Margarine, melted	

ESCALLOPED SALMON AND EGGS

<u>Quantity</u>	<u>Item</u>
10 lb.	Salmon
8 doz.	Eggs, hard cooked
<u>White sauce</u>	
2 1/2 gal.	Milk and salmon liquid
1 lb. 14 oz.	Margarine
1 lb. 14 oz.	Flour
3 oz.	Salt
<u>Topping</u>	
1 loaf	Bread, cubed
or	
2 qt.	Bread crumbs, soft
4 oz.	Margarine, melted

Set-up - Long counter pans

4 qt. Creamed salmon
2 doz. Eggs, quartered

ESCALLOPED SALMON, EGGS, AND PEAS

<u>Quantity</u>	<u>Item</u>
8 lb.	Salmon
4 doz.	Eggs, medium
12 lb. 8 oz.	Peas
<u>White sauce</u>	
2 1/2 gal.	Milk and salmon liquid
1 lb. 14 oz.	Margarine
1 lb. 14 oz.	Flour
3 oz.	Salt
<u>Topping</u>	
1 loaf	Bread, cubed
4 oz.	Margarine, melted
or	
8 oz.	Potato chips

Set-up - Long counter pans

3 1/2 qt. Creamed salmon
2 qt. Peas
1 doz. Eggs

Yield: 100 servings

Size of serving: 6 oz. (3/4 cup)

Method

1. Drain salmon, reserving liquid for sauce. Remove skin and bones.
2. Measure salmon liquid and heat separately in bain marie.
3. Measure milk to make required volume. Heat milk in bain marie.
4. Make a roux of melted margarine and flour. When milk is HOT (180°F.) whip roux into milk and cook until raw starch taste disappears. Then add hot salmon liquid.
5. Add salmon and combine carefully to avoid breaking up salmon.
6. Steam eggs for 18 min. Dump into cold running water and shell.
7. Put a layer of quartered eggs, then creamed salmon in pan. Top with bread cubes or crumbs.
8. Bake at 400°F. until bread cubes are golden brown.

Yield: 100 servings

Size of serving: 6 oz. (3/4 cup)

Method

1. Drain salmon, reserving liquid for sauce. Remove skin and bones.
2. Measure salmon liquid and heat separately in bain marie.
3. Measure milk to make required volume. Heat milk in bain marie.
4. Make a roux of melted margarine and flour. When milk is HOT (180°F), whip roux into milk and cook it until raw starch taste disappears. Then add hot salmon liquid.
5. Add salmon and combine carefully to avoid breaking up salmon.
6. Steam eggs for 18 min. Dump into cold running water and shell.
7. Cook peas in SJK until just tender (5-6 min.).
8. Put a layer of peas in pan, then sliced egg, then creamed salmon. Top with bread cubes.
9. Bake at 400°F. until bread cubes are golden brown.

ESCALLOPED SALMON AND PEAS

Yield: 100 servings

Size of serving: 6 oz. (3/4 cup)

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Salmon, canned	1. Drain salmon, reserving liquid for sauce. Remove skin and bones and flake.
12 lb. 8 oz.	Peas, frozen	2. Measure salmon liquid and heat separately in bain marie.
<u>White sauce</u>		3. Measure milk to make required volume. Heat milk in bain marie.
3 gal.	Milk and salmon liquid	4. Make a roux of melted margarine and flour. When milk is HOT (180°F.) whip roux into milk and cook until raw starch taste disappears. Add hot salmon liquid and salt to sauce.
1 lb. 14 oz.	Margarine	5. Add salmon to white sauce, combining carefully to avoid breaking up salmon.
1 lb. 14 oz.	Flour	6. Cook peas until just tender in SJK.
3 oz.	Salt	7. Put a layer of peas in counter pan, then layer of salmon sauce, garnish top with buttered bread cubes.
<u>Topping</u>		8. Bake at 400°F. until bread cubes are golden brown.
1 loaf	Bread, cubed	
4 oz.	Margarine, melted	
or	Cornflakes	
<u>Set-up - Long counter pans</u>		
1 1/2 qt.	Peas	
4 qt.	Creamed salmon	

Variation:

ESCALLOPED SALMON, CELERY AND PEAS

Substitute 5 lb. E.P. celery, diced for 5 lb. E.P. peas. Cook celery and peas together.

SALMON, CHEESE AND POTATO CASSEROLE

Yield: 100 servings

Size of serving: 1/2 cup salmon
mixture on mashed potato

<u>Quantity</u>	<u>Item</u>
12 lb.	Salmon, canned
<u>Cheese sauce</u>	
2 gal.	Salmon liquid and milk
1 lb. 4 oz.	Margarine
1 lb. 4 oz.	Flour
3 lb.	Cheese, grated
1/4 tsp.	Cayenne pepper
To taste	Salt
<u>Mashed potatoes</u>	
15 lb. E.P.	Potatoes
3 qt.	Milk, hot
3 oz.	Margarine, melted
1 1/2 oz.	Salt
4 qt.	Bread
8 oz.	Margarine, melted

- Method
1. Drain liquid from salmon and save for sauce.
 2. Remove bones and skin from salmon and flake into large pieces.
 3. Heat salmon liquid and milk separately in bain marie.
 4. Make a roux of fat and flour. Whip into the HOT milk. Cook until starch is done; add salmon liquid.
 5. Add grated cheese and season to taste.
 6. Add salmon carefully and mix only enough to combine.
 7. Steam and mash potatoes.
 8. Grease individual casseroles and place a #20 scoop of mashed potatoes on the bottom. Spread so potatoes cover bottom.
 9. Add 1/2 cup salmon mixture.
 10. Sprinkle with buttered crumbs.
 11. Garnish with a border of mashed potatoes with a pastry tube.
 12. Bake in a 350°F. oven until potatoes are nicely browned (approx. 20 min.).

SALMON LOAF

Yield: 96 servings

8 loaves cut into 12 slices

Size of serving: 1 slice

<u>Quantity</u>	<u>Item</u>
20 lb.	Salmon
2 1/2 qt.	Milk and salmon liquid
5 lb. (10 qt.)	Bread crumbs, soft
2 1/2 cups	Egg yolks
3 3/4 cups	Egg whites
3 lb. 12 oz.	Celery diced fine
1 Tbsp.	Paprika
8 oz.	Margarine, melted

- Method
1. Drain salmon, reserving liquid for mixing. Remove skin and bones; flake.
 2. Measure salmon liquid and add enough milk to make a required volume.
 3. Combine all ingredients in mixer, being careful not to overmix.
 4. Grease loaf pans and line bottom with waxed paper. Scale 4 lb. salmon mixture into pans. Press mixture evenly into pans.
 5. Place loaf pans into pans of hot water in the oven and bake at 350°F. for approx. 1 hour.
 6. Allow to stand in a warm place from 20-30 min. before slicing.

SALMON AND RICE CROQUETTES

Yield: 100 servings

Size of serving: 2 croquettes
($\frac{1}{11}$ 20 scoop)

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
12 lb.	Salmon, canned	1. Drain Salmon; reserve liquid for sauce. Remove bones and skin.
2 qt.	Milk and salmon liquid	2. Heat milk and salmon liquid in bain marie.
3 lb. 8 oz.	Rice, A.P.	3. Cook rice until just tender in steamer. (Cover with salted water and cook approx. 30 min.). Rinse thoroughly to remove excess starch.
12 oz.	Margarine	4. Make a roux of fat and flour and whip this into HOT milk. Add onion juice, pimientos and salt. Cook until raw starch flavor disappears.
8 oz.	Flour	5. Add some hot sauce to beaten eggs, then add egg mixture to hot sauce, whipping to prevent lumping.
2 Tbsp.	Worcestershire sauce	6. Combine salmon, rice and white sauce on mixer.
1/2 cup	Onion, grated	7. Put into shallow pans, cover with waxed paper and chill thoroughly (overnight, if possible).
1/4 cup	Lemon juice	8. Using a #20 scoop, dip mixture into uniform portions, roll in seasoned flour and shape into croquettes.
8 oz.	Pimientos	9. Dip into egg-water mixture; drain; roll in bread crumbs.
2 oz.	Salt	10. Fry in deep fat at 375°F. until golden brown.
1 cup	Egg yolks	
1 1/2 cups	Egg whites	
<u>For dipping</u>		
2 lb.	Flour	
1/4 cup	Salt	
1 cup	Egg yolks	
1 1/2 cups	Egg whites	
3 cups	Water	
4 qt.	Bread crumbs	

SALMON OR TUNAFISH SALAD

Yield: 100 servings

Size of serving; $\frac{1}{12}$ scoop

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
15 lb.	Salmon or tunafish	1. Steam eggs 18 minutes and cool immediately in cold water. Shell.
3 doz.	Eggs, hard cooked	2. Chop pickles and dice celery.
2 qt. 1 cup	Pickles, chopped	3. Using large mixing bowl, combine flaked fish, diced hard cooked eggs, pickles and celery.
6 qt. 3 cups	Celery, diced	4. Add lemon juice, salt and pepper. Taste.
$\frac{3}{4}$ cup	Lemon juice	5. Combine with mayonnaise as needed.
$\frac{1}{4}$ cup	Salt	
1 tsp.	Pepper	
1 qt.	Mayonnaise	

SALMON SOUFFLES

Yield: 112 servings

4 lg. pans cut 4 x 7

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Salmon	1. Drain salmon, saving liquid for sauce.
5 qt.	Milk and salmon liquid	2. Measure salmon liquid and milk and heat separately in bain marie.
2 lb.	Margarine	3. Make a roux of fat and flour.
2 lb.	Flour	4. When milk is HOT (180°F.) whip in roux and cook until thick. Add salt.
3 oz.	Salt	5. Add some hot sauce to egg yolks, then whip yolks into sauce. Add hot salmon liquid.
5 lb.	Egg yolks	6. Cool sauce mixture. Add salmon.
7 lb. 8 oz.	Egg whites	7. Beat egg whites until stiff and almost dry.
		8. Fold sauce into whites carefully but thoroughly so that mixture is well combined.
		9. Divide into ungreased deep counter pans. Place these counter pans in pans of hot water in the oven and bake at 350°F. for approx. 1 hour.

Variation:

Other fish such as tuna, crabmeat, and shrimp may be substituted for salmon.

TUNAFISH A LA KING

Yield: 100 servings

Size of serving: 2/3 cup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Tuna	1. Drain tuna, saving liquid. Flake tuna.
1 lb. E.P.	Green pepper	2. Saute green pepper and mushrooms in fat until just tender.
2 lb.	Mushrooms	3. Cook celery in SJK until just tender.
8 oz.	Margarine	4. To make white sauce, heat milk and tuna liquid separately in bain marie. Make a roux of fat and flour; whip into the HOT milk. Add tuna liquid.
2 lb. E.P.	Celery	5. Combine all ingredients and season to taste. Heat thoroughly.
	<u>White sauce</u>	6. Serve on half slices of toast.
2 gal.	Milk and	
1 lb. 4 oz.	tuna liquid	
1 lb. 4 oz.	Margarine	
To taste	Flour	
1 tsp.	Salt	
50 slices	Bread, toasted	

TUNAFISH AND CHEESE BISCUIT ROLL

Yield: 100 servings

Size of serving: 6 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Tuna	1. Drain tuna, saving oil, and flake.
2 qt.	Milk	2. Heat milk in bain marie.
12 oz.	Onions, E.P.	3. Saute onion in tuna oil or small amount of fat.
8 oz.	Margarine, melted	4. Make roux of melted margarine and flour; whip this into HOT milk (180°F.).
8 oz.	Flour	5. Add grated cheese, sauteed onions, and tuna to sauce.
3 lb.	Cheese, grated	6. To make biscuit dough, mix dry ingredients thoroughly, rub in shortening with hands until mixture is mealy. Add milk and mix until all flour is dampened. Do not overmix.
	<u>Biscuit mixture</u>	7. Divide dough into fourths (for 1 x recipe) and put onto floured table. Knead lightly with hands or rolling pin until dough is smooth. Roll (being sure table is well floured) into a rectangle about 1/4 inch thick.
9 lb.	Flour	8. Spread 1/4 of tuna mixture over dough and roll up. Seal edges with water.
9 oz.	Baking powder	9. Cut each roll (for 1x recipe) into 25 pieces. Place on lightly greased baking sheet.
2 1/2 oz.	Salt	10. Bake at 425°F. until dough is done and golden brown.
3 lb.	Shortening	
3 qt.	Milk	

TUNAFISH PIE

Yield: 100 servings

Size of serving: 6 oz. (3/4 cup)
and 1 biscuit

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Tunafish, flaked	1. Drain liquid from tunafish; reserve for sauce. Flake tunafish.
3 doz.	Eggs, hard cooked	2. Steam eggs for 18 min., shell in cold water. Cut into quarters.
3 lb. E.P.	Potatoes, diced	3. Steam potatoes until just tender.
7 lb. 8 oz.	Peas, frozen	4. Cook peas and celery in SJK until just tender.
4 lb. E.P.	Celery rings	5. Saute green peppers in a little fat.
12 oz.	Green pepper, chopped	
1 lb. 5 oz.	Pimientos, chopped	
<u>White sauce</u>		
2 1/4 gal.	Tunafish liquid and milk	6. To make white sauce, heat milk and tunafish liquid in stock pot in bain marie.
1 lb.		
1 lb. 6 oz.	Margarine	7. Make a roux of fat and flour and whip into the hot milk.
1 lb. 6 oz.	Flour	8. Add all ingredients carefully to the cream sauce stirring only enough to combine.
1/4 cup	Salt	
<u>Biscuit topping</u>		
6 lb.	Flour, G.P.	1. Mix dry ingredients thoroughly.
6 oz.	Baking powder	2. Rub in shortening with hands.
1 oz.	Salt	3. Add milk and mix until all flour is dampened.
2 lb.	Shortening	4. Knead on floured board for about 20 sec. Roll 1/2" thick and cut with 2 1/2" cutter.
2 qt.	Milk	5. Place on ungreased baking sheet. Bake at 425°F. for approximately 20 min. or until brown.
		6. Arrange in rows on top of hot tunafish mixture (4 x 7) for large pans; 3 x 3 for square pan).

Set-up

Put 6 quarts (scant) in each large deep pan plus 28 biscuits.

Put 2 quarts (scant) in each shallow pan plus 9 biscuits.

TUNAFISH - VEGETABLE ROLL

Yield: 100 servings

Size of serving: Approx. 6 oz. and
1/4 cup sauce

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb.	Tunafish	1. Drain tunafish, saving liquid, and flake tuna.
2 lb.	Celery, diced	
12 oz.	Margarine	2. Saute celery in margarine until just tender.
2 lb. 8 oz.	Peas, frozen	3. Cook peas until just tender.
12 oz.	Pimientos, chopped	4. To make white sauce, heat the milk and tunafish liquid separately in the bain marie. Make a roux of fat and flour; whip into the HOT milk. When mixture is thick, add hot tunafish liquid.
	<u>White sauce</u>	
2 1/2 qt.	Milk and tunafish liquid	5. Combine tunafish, celery, peas, piminetos and white sauce. Mix thoroughly and season to taste.
10 oz.	Margarine	
10 oz.	Flour	6. To make biscuit dough, mix dry ingredients thoroughly, rub in shortening with hands until mixture is mealy. Add milk and mix until all flour is dampened. Do not overmix.
1 tsp.	Pepper	7. Divide dough into fourths (for 1 x recipe) and put onto floured table. Knead lightly with hands or rolling pin until dough is smooth. Roll (being sure table is well floured) into a rectangle about 1/4 inch thick.
	<u>Biscuit dough</u>	
9 lb.	Flour, G.P.	8. Spread 1/4 of tunafish mixture over dough and roll up. Seal edges with water.
9 oz.	Baking powder	
2 1/2 oz.	Salt	9. Cut each roll (for 1x recipe) into 25 pieces and place on lightly greased baking sheet.
3 lb.	Shortening	
3 qt.	Milk	10. Bake at 425°F. until dough is done and golden brown.
2 gal.	Cheese or parsley sauce	

CRAB, LOBSTER OR SHRIMP NEWBURG I

Yield: 100 servings

Size of serving: $\frac{2}{3}$ cup (5 oz.) on
 $\frac{1}{2}$ slice toast

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb. E.P.	Crab, lobster or shrimp	1. Heat milk and cream in bain marie.
1 lb.	Margarine	2. Feel through seafood to remove any shells. Saute in margarine for about 5 min. but do not brown.
	<u>Sauce</u>	
2 gal.	Milk	3. Make a roux of fat and flour and whip this into HOT (180°F.) milk.
1 gal.	Cream, 20% or evap. milk	
1 lb. 8 oz.	Margarine	4. Add a little hot sauce to egg yolks then whip egg yolk mixture into hot sauce. Cook until raw starch flavor disappears.
1 lb. 8 oz.	Flour	
2 cups	Egg yolks	
1 cup	Catsup	
1 tsp.	Tabasco sauce	5. Add seasonings and sauteed seafood. Heat thoroughly and serve.
To taste	Salt	
3 cups	Sherry or Newburg sauce	
50 slices	Bread, toasted	

SEAFOOD NEWBURG II

Yield: 100 servings

Size of serving: $\frac{2}{3}$ cup (5 oz.) on
 $\frac{1}{2}$ slice toast

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 lb. E.P.	Shrimp or lobster	1. Heat milk and cream in bain marie.
1 lb. 8 oz. E.P.	Crabmeat	
2 lb. E.P.	Fish flakes	2. Steam eggs for 18 min. Dump into cold water and shell.
3 doz.	Eggs, hard cooked	
	<u>Sauce</u>	
2 gal.	Milk	3. Cut shrimp or lobster in bite size pieces. Feel through crabmeat to remove any shell.
2 qt.	Coffee cream or evap. milk	
2 lb. 8 oz.	Margarine	4. Make a roux of fat and flour and whip into HOT milk (180°F.). Cook until raw starch flavor disappears.
1 lb. 9 oz.	Flour	
1 cup	Catsup	
To taste	Salt	5. Add seasonings. Taste.
2 $\frac{1}{2}$ tsp.	Pepper	
1 $\frac{1}{2}$ - 2 cups	Sherry or Newburg sauce	6. Add seafood, fish and hard cooked eggs (cut in $\frac{1}{8}$ s) carefully so as not to break up pieces.
50 slices	Bread, toasted	7. Heat thoroughly and serve.

BROILED LOBSTER TAILS

Yield: 100 servings

Size of serving: 1 lobster tail

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
100	Lobster tails - 5-6 oz. each	1. Simmer, <u>do not boil</u> , lobster tails in salted water for 10 min.
1 lb.		2. Cut the tail almost in half lengthwise, remove vein, and place flesh side up on broiler pan.
1/2 cup		3. Brush liberally with seasoned lemon butter. Sprinkle with paprika.
1/4 cup		4. Broil for a few minutes until golden brown.
1 tsp.		5. Place in counter pans, baste again with lemon butter. Garnish with parsley and serve immediately.
As needed		
To garnish	Parsley	

OVEN BROILED LOBSTER TAILS

Yield: 100 servings

Size of serving: 1 lobster tail

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
100	Lobster tails - 5-6 oz. each	1. Wash and split lobster tails almost in two lengthwise. Remove vein .
1 lb. 8 oz.	Butter or margarine	2. Place flesh side up on greased baking tins. Brush liberally with seasoned lemon butter. Sprinkle with paprika.
3/4 cup	Lemon juice	3. Bake at 325°F. for approximately 30 min. Baste with lemon butter at least once during this period.
1/4 cup	Salt	4. Place in counter pans, baste again with lemon butter, garnish with parsley, and serve immediately.
As needed	Paprika	
To garnish	Parsley	

LOBSTER THERMIDOR EN CASSEROLE

Yield: 100 servings

Size of serving: 1 1/2 oz. lobster

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
9 lb. 8 oz.	Lobster meat	1. Steam or simmer lobsters in court bouillon for 20 min. When cool, remove from shell and cut into bite size pieces.
2 gal. <u>Sauce</u>	Milk	2. Heat milk and evaporated milk in bain marie to 180°F.
1 gal.	Evaporated Milk	3. Make a roux of melted fat and flour, whip this into HOT milk. Allow to cook until raw starch flavor disappears.
1 lb. 14 oz.	Margarine	4. Saute sliced mushrooms in margarine until just tender.
1 lb. 14 oz.	Flour	5. Add mushrooms, grated onion, paprika, tabasco sauce, and wine to sauce. Add salt to taste.
2 lb.	Mushrooms	6. Put 1/4 cup crisp noodles in bottom of casserole. Add 1 1/2 oz. lobster meat and 1/2 cup sauce. Sprinkle 1 tsp. cheese on top and garnish with paprika.
8 oz.	Margarine	7. Heat in 400°F. oven until lobster is hot and cheese browns slightly.
1/4 cup	Onion, grated	
1 Tbsp.	Paprika	
1 tsp.	Tabasco sauce	
3 cups	White wine or Newburg sauce	
To taste	Salt	
2 7/10 cans	Noodles, Chinese	
8 oz.	Parmesan cheese, grated	
Garnish	Paprika	

ESCALLOPED OYSTERS

Yield: 100 servings

Size of serving: 2/3 cup (5 oz.)

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 1/2 gal.	Oysters	1. Feel through oysters to remove shells.
1 lb. 4 oz.	Margarine	2. Saute oysters in margarine in bain marie until edges of oysters begin to curl.
1 1/2 gal.	Milk	3. Heat milk in bain marie.
6 Tbsp.	Onion juice	4. Drain liquor from oysters and add to milk. Add seasonings to milk mixture.
6 Tbsp.	Worcestershire sauce	5. Set up, as needed, alternating oysters and crackers.
6 Tbsp.	Salt	6. Bake at 350°F. until mixture is hot and top is brown, (about 20 minutes). Serve immediately.
1 tsp.	Pepper	
10 lb.	Crackers, coarsely chopped	
12 oz.	Margarine	
	Paprika	
To garnish	Parsley	

Set-up - Long counter pans

2 qt. Crackers
1 qt. Oysters
1 qt. Crackers
2 qt. Oyster liquor and milk
1 qt. Crackers
Melted margarine and paprika

OYSTER PIE (in Casserole)

Yield: 100 servings

Size of serving: 5 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 gal.	Milk	1. Heat milk in bain marie.
4 doz.	Eggs, hard cooked	2. Steam eggs for 18 minutes. Dump into cold water and shell.
2 gal.	Oysters, standards	3. Feel through oysters to remove all shells. Put oysters in bain marie and cook until edges just begin to curl.
2 lb. E.P.	Celery, diced	4. Saute celery and green peppers until just tender.
2 lb. E.P.	Green peppers, diced	5. Whip roux into HOT milk (180°F.). Drain oysters and add hot oyster liquid to white sauce.
8 oz.	Margarine	6. Add sauteed green peppers and celery, pimientos, salt, and pepper to sauce. Taste.
1 lb. 4 oz.	Flour	7. Into each casserole place 5 oysters, 1/2 hard cooked egg, cut into pieces, 1/2 cup white sauce.
1 lb. 4 oz.	Margarine	8. Bake pastry separately at 450°F. and put baked pastry on top of hot casseroles.
1 lb.	Pimientos, diced	9. Garnish with parsley and serve.
6 Tbsp.	Salt	
2 tsp.	Pepper	
16 lb.	Pie pastry	
To garnish	Parsley	

BAKED SCALLOPS EN CASSEROLE

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Yield: 100 servings

Size of serving: 2/3 cup

<u>Quantity</u>	<u>Item</u>
2 gal.	Scallops
1 gal.	Cream, 20%
1 gal.	Milk
1 lb.	Margarine
1 lb. E.P.	Green pepper
1 lb. E.P.	Celery
1 lb. E.P.	Onions
2 lb. F.P.	Mushrooms
1 lb.	Margarine
1 lb.	Flour
1/4 cup	Salt
1 tsp.	Pepper
1 qt.	Bread crumbs
To garnish	Paprika

Method

1. Heat cream and milk in bain marie.
2. Dice green pepper, celery and onions. Slice mushrooms. Saute in margarine until tender.
3. Make a roux of margarine and flour. When milk is HOT (180° F.) whip in roux. Cook until raw starch flavor disappears.
4. Add sauteed vegetables, salt and pepper. Taste.
5. Cut scallops in two. Place 6 pieces in well greased casserole and add 1/2 cup sauce. Sprinkle with buttered bread crumbs and paprika.
6. Bake at 350° F. for 25-30 minutes.

HAWAIIAN SCALLOPS EN BROCHETTE

Yield: 100 servings

Size of serving: 3 scallops

<u>Quantity</u>	<u>Item</u>
2 gal.	Scallops
2 qt.	French dressing
6 lb.	Bacon
2 1/4 #10 cans	Pineapple chunks

Method

1. Marinate cleaned scallops in French dressing two hours before cooking.
2. Partially cook the bacon on racks in moderate oven (350° F.) for 10 min.
3. For each serving, wrap 1/2 strip bacon around each marinated scallop and slip onto a skewer. Alternately place a chunk of pineapple with a wrapped scallop, beginning and ending with a scallop on each skewer. Three scallops and two chunks of pineapple are used per serving. Sprinkle with paprika.
4. Arrange the skewers on a baking sheet and place under broiler. Broil 15 min. or until the scallops are tender and bacon is cooked. Turn the skewers every 5 min. so that scallops and pineapple are evenly browned.

TO COOK GREEN SHRIMP

Yield: 10 E.P. (approx.)

<u>Quantity</u>	<u>Item</u>
20 lb. A.P.	Shrimp
<u>Court Bouillon</u>	
3 gal.	Water
3 lb.	Celery, tops included
8 oz.	Onions
1/2 bunch	Parsley
1 Tbsp.	Peppercorns
1 cup	Salt
2	Lemons, sliced

Method

1. Bring water and seasonings to a boil in SJK. Simmer for about 30 min. while shrimp is being cleaned.
2. Peel the green shrimp by breaking the undershell from front to back, removing the meat all in one piece.
3. Remove sand vein by cutting along outside curvature with a knife or toothpick. Wash in cold water.
4. Strain the court bouillon; discard the solids. Return to SJK and add water to bring volume up to 3 gal.
5. Bring to a boil and add shrimp. Simmer for 5 min. or until shrimp is tender.
6. Remove the cooked shrimp. If shrimp is to be served later, it may be refrigerated in this court bouillon.

Variation:

Green shrimp may be cooked before removing shells, then peeled, and cleaned.

FRENCH FRIED SHRIMP

Yield: 100 servings

Size of serving: 2 1/2 oz.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
30 lb. A.P.	Shrimp, green	<ol style="list-style-type: none">1. Peel the green shrimp by breaking the under shell from front to back and removing the meat all in one piece.2. Cut the shrimp almost through lengthwise along the outside curvature. Remove sand vein. Wash in cold water and drain thoroughly.3. Coat shrimp well with seasoned flour.4. Dip in egg mixture; drain thoroughly.5. Roll in bread crumbs.6. Fry at 360°F. in deep fat until golden brown (about 3-5 min.). Serve immediately.
2 lb.	Flour	
1/4 cup	Salt	
1 tsp.	Pepper	
1 1/2 cups	Egg whites	
1 cup	Egg yolks	
3 cups	Water	
4 lb.	Bread, crumbs, finely ground	

Variations:

BUTTERFLY SHRIMP

Before breading, cut cleaned shrimp almost through lengthwise along sand vein. Cut completely through tail.

FANTAIL SHRIMP

In removing shell, be careful to leave tail shell on shrimp. Proceed with step 2.

FRENCH FRIED OYSTERS

Substitute 2 1/2 gallons select oysters for green shrimp. Serve approximately 6 oysters per serving.

FRENCH FRIED SCALLOPS

Substitute 2 gallons scallops for green shrimp. Cut large scallops in two so that there are approximately 30 pieces per lb. Serve 5-6 pieces per serving.

SHRIMP CREOLE

Yield: 100 servings

Size of serving: 2/3 cup on #16
scoop of rice

<u>Quantity</u>	<u>Item</u>
10 lb. E.P. (20 lb. A.P.)	Shrimp
8 oz.	Margarine
2 lb. 4 oz. E.P.	Onions
2 lb. E.P.	Green peppers
2 #10 cans	Tomatoes
2 #10 cans	Tomato puree
1/2 cup	Salt
1 Tbsp.	Pepper
1 tsp.	Tabasco sauce
3	Bay leaves
1 lb. 12 oz.	Margarine
1 lb. 12 oz.	Flour
6 lb. A.P.	Rice

Method

1. See page 22 for **directions** for cleaning and cooking green shrimp. Break shrimp into bite-size pieces.
2. Saute coarsely chopped onions and green peppers in margarine until just tender.
3. Heat tomatoes and seasonings in bain marie. When HOT (180°F.) remove bay leaves and thicken with roux made of fat and flour.
4. Add onions and green pepper to thickened tomatoes and simmer until seasonings are well blended.
5. Cover rice with salted water and steam for approx. 30 min. or until just tender, stirring at least once during the cooking period. Rinse thoroughly with hot water to remove excess starch. Drain well. Serve in a separate counter pan.
6. Add 2 1/2 lb. cooked shrimp to 1 gal. creole sauce and heat thoroughly in 400°F. oven.

Variation:

CRABMEAT CREOLE

Substitute 10 lb. E.P. crabmeat for shrimp.

SHRIMP CHOP SUEY

Yield: 100 servings (6 gal.)

Size of serving: 2/3 cup on #16
scoop of rice

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb. E.P. (20 lb. A.P.)	Shrimp	1. Cook shrimp according to directions found on page 22. Break into bite size pieces.
4 gal.	Chicken stock	2. Slice celery rings and onion rings thin. Cook until just tender in chicken stock in SJK.
7 lb. 8 oz. E.P.	Celery rings	3. Make a suspension of cornstarch in cold water. Whip this suspension into stock and vegetables. Cook until clear.
2 lb. 8 oz. E.P.	Onion rings	4. Add tomatoes, diced pimientos, drained bean sprouts, soy sauce and seasonings. Add shrimp.
2 qt.	Cold water	
1 lb.	Cornstarch	
1 1/2 qt.	Tomatoes	
1 lb.	Pimientos	
2 #10 cans	Bean sprouts	
2 cups	Soy sauce	
1/3 cup	Salt	
1 tsp.	Pepper	
5 lb. A.P.	Rice	5. Bring volume up to 6 gal. 6. Steam rice covered with salted water until just tender, approximately 30 min. Rinse well with hot water. Serve separately.

SHRIMP FONDUE

Yield: 112 servings (4 lg. pans)
cut 4 x 7

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 lb. E.P. (20 lb. A.P.)	Shrimp	1. Cook and clean shrimp according to directions on page 22. Break shrimp into bite size pieces.
2 1/2 gal.	Milk	2. Heat milk in bain marie.
15 lb.	Bread, cubed or coarsely chopped	3. Cube bread in 1/2" cubes or chop coarsley on chopper.
3 lb. 8 oz.	Cheese, American	4. Grind cheese.
8 oz.	Margarine	5. Beat egg whites until stiff and almost dry.
6 Tbsp.	Salt	6. Combine all ingredients except egg whites. Fold egg whites into bread mixture.
1 tsp.	Pepper	7. Bake in ungreased counter pans set in pans of water at 350°F. for approximately 1 hour, or until silver knife comes out clean.
1/4 cup	Worcestershire sauce	
5 cups	Egg yolks	
7 cups	Egg whites	

CREAMED SHRIMP AND PEAS

Yield: 100 servings

Size of serving: 3/4 cup

<u>Quantity</u>	<u>Item</u>
20 lb. A.P. (10 lb. E.P.)	Shrimp
7 lb. 8 oz.	Peas, frozen
<u>Sauce</u>	
2 1/2 gal.	Milk
1 lb.	Onions, sliced
3	Bay leaves
1 lb. 9 oz.	Margarine
1 lb. 9 oz.	Flour
5 Tbsp.	Salt
1 tsp.	Pepper
1/2 tsp.	Tabasco
1 lb. 8 oz.	Saltine crackers

Set-up - Deep square pan

3 qt.	Sauce
1 1/2 qt.	Peas
3 lb.	Shrimp

LOUISIANA SHRIMP WIGGLE

- Method
1. Follow directions on page 22 for cooking shrimp. Break shrimp into bite size pieces.
 2. Heat milk in bain marie with sliced onions and bay leaves (tied in cheese-cloth bag.)
 3. Cook peas in rapidly boiling salted water until just tender (5 min.).
 4. Make a roux of fat and flour. When milk is HOT (180°F.) remove onions and whip roux into hot milk. Add salt and pepper and cook until raw starch flavor disappears.
 5. Set up as needed in deep counter pans. Heat until peas and shrimp are thoroughly hot.
 6. Serve on two hot crisp crackers.

Yield: 100 servings

Size of serving: 3/4 cup on #16 scoop of rice'

<u>Quantity</u>	<u>Item</u>
20 lb. A.P. (10 lb. E.P.)	Shrimp
7 lb. 8 oz.	Peas, frozen
<u>Tomato sauce</u>	
2 #10 cans	Tomato puree
2 lb. 8 oz.	Onion, chopped fine
	Margarine
1 lb. 14 oz.	Margarine
1 lb. 14 oz.	Flour
6 qt.	Milk, cold
1 tsp.	Tabasco sauce
2 Tbsp.	Celery salt
2 Tbsp.	Salt
1 tsp.	Pepper
6 lb.	Rice

Set-up - Deep square pan

3 qt.	Sauce
1 1/2 qt.	Peas
3 lb.	Shrimp

- Method
1. Follow directions on page 22 for cooking shrimp.
 2. Heat tomato puree in bain marie.
 3. Saute finely chopped onions in margarine until just tender. Add onions to tomato puree.
 4. Make a roux of fat and flour and whip this into HOT (180 F.) tomato puree. Cook until thick.
 5. Add cold milk to thickened tomato sauce and reheat. Add seasonings.
 6. Steam rice until just tender (cover with salted water and steam approx. 30 min.). Rinse thoroughly with hot water. Serve separately.
 7. Combine tomato sauce, shrimp and peas as needed. Heat thoroughly in oven before serving.
 8. Serve 3/4 cup on #16 scoop of rice.

SEAFOOD SALAD

Yield: 100 servings

Size of serving: $\frac{1}{12}$ 12 scoop

Quantity

Item

Method

7 lb. 8 oz.
7 lb. 8 oz.
3 lb.

Crabmeat
Tunafish
Shrimp or
lobster

1. Peel through crabmeat, shrimp, and lobster to remove shell. Break shrimp or lobster into bite size pieces. Flake tunafish.

9 qt.

Celery, diced

2. Dice celery.

$\frac{3}{4}$ cup
 $\frac{1}{4}$ cup
1 tsp.

Lemon juice
Salt
Pepper

3. Combine all ingredients except mayonnaise carefully so as not to break up seafood. Taste.

2 qt.

Mayonnaise

4. Combine with mayonnaise as needed.

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QUANTITY MEAT AND POULTRY RECIPES

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GENERAL INFORMATION ABOUT MEAT COOKERY

1. Thermostatically controlled ovens and accurate meat thermometers are necessary for the best results in meat roasting.
2. The internal temperature of large roasts will continue to rise after they are removed from the oven; consequently roasts should be removed from the oven when the thermometer shows several degrees below that where the color change takes place.
3. Let roasts and meat loaves "rest" for about 30 minutes before carving or slicing.
4. Plan the size and shape of roasts in relation to the total time oven space is available for roasting. The larger the piece of meat the longer the total time needed to reach the desired degree of doneness. Also, the size and shape of the roast may affect the size and appearance of the portion to be served.

FACTORS AFFECTING THE COOKING TIME OF MEAT *

1. The cooking temperature. As the cooking temperature is increased the number of minutes per pound decreases; consequently, the total cooking time becomes shorter.
2. Size and shape of the cut. The larger the cut the longer will be the total cooking time and the fewer minutes per pound. A chunky piece of meat will require a longer time than a flat thin piece since the distance to the center of the meat affects the length of time required for the heat to penetrate.
3. Style of cut. A boned and rolled cut of meat will require longer roasting time than the same cut roasted unboned since the boned and rolled piece is apt to be thicker through the center thereby requiring longer time for the heat to penetrate.
4. Oven load. The more cuts there are in the oven the greater will be the total time required for cooking; as the oven load increases the number of minutes per pound required decreases.
5. Quality of meat or the amount of fat on the piece. The higher the quality of meat and the greater the covering of fat the faster the roast will cook.
6. Aging of meat. Roasts from well ripened carcasses require less cooking time than roasts from less well ripened carcasses.
7. Degree of doneness. The more well done the meat is roasted the longer the cooking time.
8. Temperature of the meat when started to cook. The colder the piece of meat when put into the oven the longer the cooking time. In general hard frozen roasts require from one-third to one-half more time per pound than thawed meat. Thin pieces of frozen meat may require only slightly more time than unfrozen meat. The larger the frozen roast the longer time per pound to complete the cooking.

FACTORS AFFECTING THE SHRINKAGE OF MEAT *

1. The cooking temperature. Low roasting temperatures produce more palatable meat and more servings. High temperatures cause excessive shrinkage.
 2. The degree of doneness. The longer a piece of meat is cooked the greater the shrinkage. To insure that meat is cooked to the optimum degree of doneness use meat thermometers.
- * Adapted from "Cooking Meat in Quantity". National Livestock and Meat Board.

GENERAL PROCEDURES FOR COOKING MEAT

DRY HEAT METHODS: Tender Cuts of Meat

ROASTING:

1. Place the roast, fat side up, on a rack in shallow roasting pan.
2. Insert a meat thermometer so that the mercury bulb is in the center of the largest muscle.
3. Season roast with salt and pepper if desired.
4. Roast uncovered. Roasting time and temperature will depend on the kind and size of the roast.
5. Turn boneless roasts or very large roasts once during cooking.

BROILING:

* Method I - Broiler

1. Marinate meat with oil if desired.
2. Place on broiler rack or on a wire rack in a pan.
Thin pieces of meat should be about two inches from the heat;
thick pieces of meat should be about three inches from the heat.
3. Broil until top side of the meat is browned and it is half cooked; season with salt.
4. Turn and finish cooking; season with salt.

* Steaks may be broiled for a short period of time, then finished on racks set in pans in a slow oven.

Method II - Griddle

1. Preheat cooking surface.
2. Marinate meat in oil if desired.
3. Cook meat at moderate temperature, turning frequently to insure even cooking.
4. Scrape away excess fat as it accumulates on the griddle.
5. Cook to the desired degree of doneness.

Method III - Oven

1. Arrange meat in shallow baking pans. Arrange bacon and sausages on racks put in pans to collect the drippings.
2. Bake in a moderate oven (350° F.).

FRYING: Pan frying, griddle frying or sauteing.

1. Dredge meat with flour or cornmeal if desired.
2. Brown quickly on both sides in a small amount of fat; do not cover meat.
3. Cook at moderate temperature until done, turning occasionally.
4. Drain off fat and serve at once.

Deep Fat Frying

1. Coat very tender or thin cuts of meat with flour, egg and crumb coating or batter.
2. Heat fat to 350° F.
3. Lower meat into hot fat using tongs or basket so that the meat is submerged in the fat; avoid overloading the fat kettle. Fill basket no more than 3/4 full.
4. Continue cooking until outside of the meat is brown and crisp.
5. Remove from frying kettle and drain.
6. Season and serve at once.

If meat needs further cooking, arrange on racks set in pans and finish cooking in an oven at 300-325° F.

MOIST HEAT METHODS: Less tender cuts of meatBRAISINGMethod I - Oven

1. Dredge meat with seasoned flour; put into heavy roasting pan.
2. Brown in the oven at 400-425° F.
3. Cover with close fitting lid.
4. Roast at 300° F. until a meat thermometer registers 160° F.
5. Remove meat from oven; make gravy.

Method II - Steam-jacketed kettle

1. Brown in steam-jacketed kettle with a little fat. Turn frequently while meat is browning.
2. Add water to partially cover meat.
3. Simmer until tender, adding water as needed. Avoid using a large amount of water.
4. Roast until meat thermometer registers an internal temperature of 160° F.

SIMMERING

1. Brown meat if desired in steam-jacketed kettle.
2. Cover with liquid adding seasonings as desired or recipe directs.
3. Cover closely; cook at simmering temperature until meat is tender.

DIRECTIONS FOR STEWING POULTRY

Eviscerated Poultry

Remove pin feathers; remove oil sac and lungs. Wash thoroughly.

Top of the Stove or Steam-Jacketed Kettle Method

Cover poultry with water and bring to a boil. Add 1 Tablespoon salt for each 4-5 pound bird. Cover closely and simmer for 2 1/2 hours or until fork tender. If additional seasoning is desired add carrots, onions, celery leaves, a few pepper corns and whole cloves to the cooking water. Remove the brown scum that forms during the early part of the cooking period.

When the poultry meat is tender, remove from the stock. Cool until the meat stops steaming; refrigerate immediately. When the poultry meat is cool enough to handle separate the meat from the bones; refrigerate until ready to use. Simmer bones and skin again for additional stock.

Cool the stock until it stops steaming. Refrigerate or put container of stock into cold running water to chill rapidly; refrigerate until ready to use.

Steamed Poultry

Small amounts of poultry may be cooked in the steamer. Put the fowl into heavy pans that will fit into the steamer. Steam 2 to 2 1/2 hours or until the meat is fork tender. Remove from the steamer and proceed as for simmered poultry. There will be less stock when poultry is prepared by this method.

*Percentage Yield in Edible Cooked Meat from Poultry

	<u>Fowl</u>	<u>Turkey</u>
Eviscerated	30 %	40 %

* This does not include skin or giblets

SUGGESTED COOKING SCHEDULE

Meat Cut and Description	Weight Pounds	Oven Temperature °F.	Internal Temperature of Roast When Removed From Oven. °F.	* Total Cooking Time Hours
Beef:				
Beef round, whole, rump and shank off.	60-70	250	160	12
Standing Rib 7 rib	23	300	125 (rare) 140 (medium) 160 (well done)	4 4 1/2 5
Rolled Rib	16-18	300	125 (rare) 140 (medium) 160 (well done)	5 3/4 6 1/4 7
Rolled Chuck	3-5	425 then 300	160 (well done)	3-4
Veal				
Leg	16	300	170 (well done)	6
Shoulder, rolled	20 (3-roasts)	325	170 (well done)	4-5
Lamb				
Leg	6 1/2 - 7	325	180 (well done)	3-4
Shoulder, rolled	3-4	325	180 (well done)	2 1/2 - 3
Pork				
Loin, bone in	11-15	325	185 (well done)	3 1/2 - 4
Leg, boned	15	325	185 (well done)	7 1/4
Leg, bone in	12	325	185 (well done)	5
Ham				
Tenderized	10-14	325	160 (well done)	3 - 3 1/2
Pre-cooked	10-14	350	---	1 1/2
Bacon, Canadian style	15	325	170	2 1/3
Turkey, not stuffed	20-	325	190 (Thermometer inserted between thigh and body)	5
Water Cooking:				
Corned Beef Brisket	12-15	---	---	5 1/2- 6 1/2
Tongue, Beef	---	---	---	1 hour per lb. for each tongue

* Adapted from "Cooking Meat in Quantity". National Live Stock and Meat Board.

AUSTRIAN RAVIOLI

Yield: 100 servings

Size of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
4 lb.	Bacon, diced	1. Saute bacon until crisp. Drain, saving fat.
12 lb.	Beef, ground	2. Brown beef, onions, and green pepper in bacon fat in steam- jacketed kettle.
3 lb. 8 oz. E.P.	Onions, chopped	
1 lb. 4 oz. E.P.	Green peppers, diced	
3 1/2 gal.	Water, boiling	3. Cook macaroni in boiling salted water in steam-jacketed kettle until tender. Drain and wash with cold water.
4 oz. (1/2 c.)	Salt	
3 lb. 8 oz.	Macaroni	
3 qt.	Tomatoes	4. Combine macaroni, bacon, beef, tomatoes, tomato soup, tomato paste, water and seasonings. Simmer 10-15 minutes to blend flavors.
3 qt.	Tomato soup	
1 1/2 qt.	Tomato paste	
4 1/2 qt.	Water	
2 oz. (1/4 c.)	Salt	
1 tsp.	Pepper	5. Cook peas in boiling salted water in steam-jacketed kettle until just tender. Drain.
10 lb.	Peas, frozen, cooked	6. Combine peas with meat mixture just before serving. Bring volume to 6 gal. (for 100 servings) with water. Heat thoroughly.

BEEF A LA MODE

Yield: 100 servings

Size of serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
35 lb.	Chuck, rump, or bottom round, boned	1. Dredge roast in seasoned flour.
5 oz. (2/3 c.)	Salt	2. Brown in oven at 400°F.
2 tsp.	Pepper	3. Reduce temperature to 300°F. Cover roast with chopped vegetables and tomatoes.
1 lb.	Flour	4. Roast in covered pans with steam damper closed until meat ther- mometer registers 155-160°F. (3-4 hrs. for 6-8 lb. roasts).
8 oz. E.P.	Onion, chopped	5. Using drippings add water to bring volume to 2 gal.
4 lb. E.P.	Carrots, chopped	6. Make a roux of fat and flour; whip into hot stock stirring until mixture is thickened.
6 oz. E.P.	Green pepper, chopped	
1 lb. 8 oz. E.P.	Celery, chopped	
2 oz.	Parsley, chopped	
3 qts.	Tomatoes	
2 gal.	Stock	
12 oz.	Fat	
12 oz.	Flour	

BEEF AND RICE BALLS (PORCUPINES)

Yield: 100 servingsSize of serving: 2 balls, No. 20
scoop

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
16 lb. 4 oz. (1/2 c.) 2 qt. 4 lb.	Beef, ground Salt Water, cold Rice, uncooked	1. Combine beef, salt, cold water, and rice. Mix until just combined. 2. Dip with a No. 20 scoop; shape like a finger roll.
1 gal. 1 gal. 1 lb. E.P. 2 Tbsp. 1 Tbsp.	Tomatoes Hot water or stock Onions, chopped Thyme Oregano	3. Place meat balls in roasting pan. 4. Combine tomatoes, hot water, onion, oregano, and thyme. 5. Cover meat balls with tomato mixture. Cover pan. 6. Bake at 325°F. for 1 1/2 to 2 hours or until rice is tender. Add water or stock during cooking to keep balls covered and rice moist.

BEEF AND NOODLES

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
15 lb. raw <u>or</u> 7 lb. 8 oz. cooked*	Beef, diced	1. Brown raw beef, onions, and seasonings in steam-jacketed kettle.
2 lb. E.P. 2 oz. (1/4 c.) 1 tsp. 1 tsp. 2 gal. 1 lb. 8 oz. 1 lb. 4 oz. 1/4 c. 1 tsp. For color	Onions, chopped Salt Pepper Thyme Stock, beef Fat Flour Worcestershire sauce Garlic powder Kitchen Bouquet	2. Cover with stock and simmer until tender (1 to 1-1/2 hrs.) 3. Make a roux of fat and flour. Whip into stock stirring until mixture thickens.
4 lb. 8 oz. 4 1/2 gal. 8 oz. (1 c.) 2 c.	Noodles Water Salt Parsley, chopped	4. Add Worcestershire sauce, garlic powder and Kitchen Bouquet. 5. Cook noodles in boiling salted water until tender. Drain and rinse. 6. Combine beef and noodles. Bring volume to 5 gal. for 100 servings. Check for seasonings. 7. Garnish generously with chopped parsley.

* Add cooked beef to gravy and noodles

BEEF AND VEGETABLE STEW

Yield: 100 servings
Size of serving: 7 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb.	Beef, cut in cubes	1. Brown meat in steam-jacketed kettle.
To cover meat	Water	2. Cover meat with water; simmer until tender (2-3 hours).
2 lb.	Fat	3. Combine fat and flour to make a roux. Add to meat mixture, stir until thickened.
2 lb.	Flour	4. Steam onions, potatoes and carrots until tender.
7 lb. 8 oz. E.P.	Onions, small	5. Cook celery until just tender in boiling salted water; drain.
7 lb. 8 oz. E.P.	Potatoes, quartered	6. Combine meat and vegetables. Add seasonings.
7 lb. 8 oz. E.P.	Carrots, quartered	7. Add water to bring volume to 6 gal. for 100 servings.
2 lb. 8 oz. E.P.	Celery rings	8. Sprinkle parsley on top of each pan of stew before sending to counter.
5 oz. (2/3 cup)	Salt	
1 tsp.	Pepper	
1/2 c.	Parsley, chopped	

Variations

Meat Pie: Prepare as for beef stew. Cut vegetables in 1/2 - 3/4 inch pieces. Put 6 qt. mixture in large counter pan. Heat thoroughly, top with 28 (7 x 4) baking powder biscuits. Bake at 400 - 425° F. until biscuits are baked.

Individual Meat Pie: Put 6 oz. mixture in individual casseroles. Top with pastry, "drop crust" or mashed potato.

Beef Stew and Dumplings: Arrange 28 (7 x 4) cooked dumplings on beef stew. Cover with a little gravy to keep moist. Garnish with chopped parsley.

Lamb Stew: Substitute lamb meat for beef; substitute 2 lb. 8 oz. peas for celery. Add 2 tsp. thyme.

Yield: 96 servings
8 loaves (12 slices)
Size of serving: 1 slice

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb. 4 lb. 4 oz. (1/2 c.) 2 tsp. 1 c. 18 (3 1/2 c.) 2 1/2 qt.	Beef, ground Bread, fresh chopped Salt Pepper Onions, chopped Eggs, beaten slightly Water, cold or beef stock	1. Combine all ingredients on mixer until just combined. Do not overmix. 2. Scale 4 lbs. into each greased meat loaf pan, packing firmly. 3. Set loaf pans in baking pans; surround loaf pans with 1 inch of hot water. 4. Bake at 350°F. for 1 1/2 hours. 5. Remove from oven. Let rest in warm place about 1/2 hour before slicing. 6. Drain excess drippings from each pan. Turn out of loaf pan and slice. Cut each loaf in 12 servings.
<u>Variations:</u>		
<u>Beef and Pork Loaf:</u>		
14 lb. 6 lb.	Ground beef Ground pork	
<u>Barbecued Beef Loaf:</u>		
	Pour 1 c. Barbecue Sauce over each beef loaf before baking.	
<u>Catsup Meat Loaf:</u>		
	Substitute 1 qt. Catsup for 1 qt. of Cold Water in beef loaf mixture.	
<u>Veal Loaf:</u>		
	Substitute Ground veal for Ground beef. Add: 1 c. Green peppers, chopped fine 1/4 c. Parsley, chopped 1 tsp. thyme	

BEEF PATTIES

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Yield: 100 servingsSize of serving: 1 patty (4 oz.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb.	Beef*, raw, ground	1. Combine all ingredients. Do not overmix.
4 lb.	Bread crumbs, soft	2. Shape into patties - 4 per pound of mixture.**
4 qt.	Cold water	3. Arrange on baking sheet. Sprinkle with paprika.
5 oz. (2/3 c.)	Salt	4. Bake in a moderate oven (350° F.) for 20 minutes or until cooked.
As needed	Paprika	

* Lamb, ham, or veal may be used in place of the beef. Reduce quantity of water.

** For HAMBURGER AND BUN shape patties
8 to 1 lb. of meat mixture.

Yield: 200 servingSize of serving: 1 patty (2 oz.)

1. Spread split buns with softened butter.
2. Arrange buns in counter pans cut side up.
3. Heat 5-10 minutes in 350° F. oven.
4. Insert cooked hamburger in bun.

BEEF-POTATO BURGERS

Yield: 100 servingsSize of serving: 4 oz. raw wt.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
14 lb.	Beef, ground	1. Combine all ingredients. Do not overmix.
11 lb. E.P.	Potato, raw, chopped	2. Shape into patties 4 oz. each.
1 lb. E.P.	Onion, chopped	3. Arrange on lightly greased pans; sprinkle with paprika. Bake at 350° F. until potatoes are tender.
4 oz. (1/2 c.)	Salt	
1 tsp.	Pepper	
As needed	Paprika	

Yield: 100 servings
Size of serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
35 lb.	Chuck, rump or bottom round, boned	1. Dredge roast in seasoned flour. 2. Brown in oven at 400° F. 3. Reduce temperature to 300° F. 4. Roast in covered pans with oven damper closed until meat thermometer registers 155-160° F. (3-4 hours for 6-8 lb. roasts). Add a little water to roasting pan as needed.
5 oz. (2/3 c.)	Salt	5. Drain drippings from roast pan. Heat in bain marie or over direct fire.
2 tsp.	Pepper	6. Add hot water to drippings to bring volume to 1 gallon.
1 lb.	Flour	7. Mix flour and water until smooth; whip into hot stock. Add seasonings to taste.
8-12 oz.	Flour	8. Let roast rest for about 30 minutes for best carving results.
1 qt.	Water, cold	9. Slice on electric slicer set at number 8 or 9.
To taste	Seasonings	

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
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Hot Roast Beef Sandwich:

Yield: 100 servings
Size of serving: 1 1/2 oz. meat
1/4 c. gravy

20 lb.	Chuck, rump or bottom round, boned	1. Proceed as for pot roast of beef.
3 oz.	Salt	2. Slice roast beef and place 1 1/2 oz. on slice of bread arranged in counter pan.
1 1/2 tsp.	Pepper	3. Cover with damp towel or aluminum foil to keep hot and moist.
3 c.	Flour	4. Serve with 1/4 c. gravy at counter.
2 gal.	Gravy	
100 slices	Bread	

RAGOUT OF BEEF

Yield: 100 servings
Size of serving: 6 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
35 lb. E.P.	Beef stew meat	1. Combine flour, salt and pepper.
1 lb.	Flour	2. Dredge meat in seasoned flour and place on greased roasting pans.
3 oz.	Salt	3. Brown meat in oven at 400° F.
2 tsp.	Pepper	4. Add onions and stock.
12 oz.	Fat, melted	5. Bake meat covered for 3 - 3 1/2 hours or until meat is fork tender.
12 oz. U.P.	Onions, chopped	6. Steam potatoes, carrots and celery until partially tender.
2 qt.	Stock	7. Add vegetables and worcestershire sauce to meat mixing carefully.
6 lb. E.P.	Potatoes, diced	8. Continue baking covered until vegetables are tender. Check for seasonings.
3 lb. E.P.	Carrots, diced	
3 lb. E.P.	Celery rings	
1/3 cup.	Worcestershire sauce	

BEEF SHORTCAKE

Yield: 100 servings
Size of serving: 5 oz. (2/3 c.)
 on 1 biscuit

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb.	Beef, ground	1. Brown meat and onions in steam jacketed kettle; drain off fat, saving for roux.
1 lb.	Onions, chopped	2. Add water or stock and simmer for 20 minutes.
3 gal.	Water or stock	3. Make a roux of fat and flour. Stir into meat mixture. Cook until thickened, stirring frequently.
2 lb. 8 oz.	Fat (from meat)	4. Add catsup, horseradish, salt and kitchen bouquet, and tobasco sauce. Check seasoning. Add water or stock to bring volume to 5 gal. for 100 servings.
2 lb. 8 oz.	Flour	5. Serve on baking powder biscuit.
1 qt.	Catsup	
1 c.	Horseradish	
5 oz. (2/3 c.)	Salt	
1/3 c.	Kitchen bouquet	
Few drops	Tobasco sauce	
100	Baking powder biscuits	

ROAST RIB OF BEEF

Yield: 100-112 servingsSize of serving: 4-5 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
50 - 60 lb. or 41 - 51 lb. (4 ribs) 3 oz.	Rib of beef untrimmed Rib of beef trimmed Salt	1. Arrange ribs fat side up on a rack in roasting pans. Season with salt. 2. Roast at 300 - 325° F. until a roast meat thermometer registers the desired degree of doneness. 3. Remove from oven; let roast rest for 30 minutes before carving. 4. Add water to drippings. Reheat and serve as pan gravy or thicken with a roux.

Time Table for roasting large 7 cut ribs of beef at 325° F.

Rare	Internal Temperature	125° F.	4 hours
Medium	"	140° F.	5 hours
Well done	"	160° F.	6 hours

To carve roast at the counter: remove strings, cut rib in half. Arrange in serving pan. Carve well done beef from the small end of the roast; carve medium rare slices from heavy end of the roast. One 7 cut rib roast will yield 25-28 slices.

To carve roast on electric slicing machine: remove strings and trim off rib bone. Slice on machine at desired thickness (#10). Thinner slices may be carved by machine than by hand.

CREOLE BEEF SPAGHETTI

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Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
4 lb.	Beef, ground	1. Brown meat, onions, and green peppers in steam jacketed kettle or over direct fire.
2 lb. E.P.	Onions, chopped	
1 lb. 8 oz. E.P. (12 peppers)	Green pepper, chopped	
5 lb. 8 oz.	Spaghetti	2. Cook spaghetti in boiling salted water until tender. Drain; rinse with cold water.
5 1/2 gal.	Water, boiling	
5 oz. (2/3 c.)	Salt	3. Simmer tomatoes with bacon fat, sugar, salt and oregano.
*3 gal.	Tomatoes	4. Combine meat and sauce, with spaghetti. Check seasonings.
12 oz. (1 1/2 c.)	Bacon fat	
4 oz. (1/2 c.)	Sugar	5. Put into serving pans; sprinkle with cheese.
8 oz. (1 c.)	Salt	
2 Tbsp.	Oregano	6. Bake spaghetti in oven at 350 to 400° F. 15-20 minutes.
2 lb.	Parmesan Cheese, grated	
		7. Garnish with chopped parsley before serving.
1 c.	Parsley, chopped	

*May substitute 3 qt. tomato paste, 3 qt. water and 1-1/2 gal. tomatoes.

CHILI CON CARNE

Yield: 100 servingsSize of serving: 7 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
* 6 lb.	Kidney beans, dry	1. Cover kidney beans with water; soak overnight or several hours.
10 lb.	Ground beef	2. Simmer beans in steam-jacketed kettle or steamer until tender.
1 lb. 12 oz. E.P.	Onions, chopped	
1 lb. E.P.	Green pepper, chopped	3. Brown beef, onions, green pepper, and garlic in steam-jacketed kettle.
5 cloves	Garlic, chopped	
1 qt.	Tomato juice	4. Add tomatoes and tomato juice; simmer 1 hour. Bring volume to 6 gal. for 100 servings.
3 gal.	Tomatoes	
2/3 c.	Chili powder	5. Add seasonings.
3/4 c.	Salt	
1 Tbsp.	Ginger	6. Mix cornstarch and cold water; thicken chili.
1 Tbsp.	Nutmeg	
1 Tbsp.	Dry mustard	7. Check seasonings.
8 oz.	Cornstarch	
1 qt.	Cold water	

* 10 1/2 qts. canned kidney beans.

NEW ENGLAND BOILED DINNER

Yield: 100 servingsSize of serving: 3 oz. meat with
carrot, potato, and
cabbage. (3 oz.
each).

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
45-50 lb.	Corned beef, brisket	<ol style="list-style-type: none"> 1. Put washed corned beef into steam-jacketed kettle; cover with water. 2. Add onions, and whole black pepper; simmer 3 to 4 hours or until meat is tender. Drain off stock. 3. Keep meat covered with some of the hot stock during the serving period to keep it hot and moist. 4. Cook cabbage in boiling salted water in quantities as needed during the serving period. 5. Steam carrots and potatoes in quantities as needed during the serving period. 6. Arrange sliced corned beef in overlapping slices down one side of counter service pan. Arrange cabbage wedges, carrots and potatoes down opposite side of pan; season with melted butter. 7. Pour a little hot stock over meat and vegetables. Heat in oven at 350-400° F. until very hot just before sending to the counter.
2 lb. E.P.	Onions, small	
2 Tbsp.	Whole black pepper	
30 lb. E.P.	Cabbage, wedges	
as needed	Water, boiling	
as needed	Salt	
20 lb. E.P.	Carrots	
24 lb. E.P.	Potatoes	
1 lb.	Butter, melted	

BAKED HASH

Yield: 100 servings
Size of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb.	Meat, cooked, chopped coarsely	1. Saute onions and green peppers in fat.
20 lb. E.P.	Potatoes, cooked chopped coarsely	2. Combine chopped potatoes, meat, onions, green pepper, tomatoes and seasonings.
1 lb. 10 oz. E.P.	Onions, chopped	3. Add stock to moisten.
12 oz. E.P. (6 peppers)	Green pepper, diced	4. Put in baking pans. Garnish top with strips of potato and pimiento.
8 oz.	Fat	5. Bake at 350° F. for 35 to 45 minutes, or until thoroughly heated and browned.
5 qt.	Tomatoes	
4 oz. (1/2 c.)	Salt	
1 1/2 tsp.	Pepper	
To moisten	Meat stock	
12 oz.	Pimientos, cut in strips	
3 lb. E.P.	Potatoes, cooked, cut in strips.	

Corned Beef Hash with Poached Egg

Yield: 150 portions
Size of serving: 4 oz. plus
1 poached egg

Put 4 oz. corned beef hash into individual casseroles. Make indentation in center with back of spoon. Bake at 350° F. until hot and hash begins to brown. Just before serving put poached egg into indentation. Or, scale 8 lb. hash into long counter pan; top with 24 poached eggs.

CREAMED DRIED BEEF ON TOAST

Yield: 100 servings
Size of serving: 5 oz. (2/3 c.)
on 1 slice toast

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
4 gal.	Milk	1. Heat milk to 180° F. in bain marie.
2 lb. 8 oz.	Fat	2. Make roux of fat and flour.
2 lb. 8 oz.	Flour	3. Whip into hot milk. Cook, stirring until it begins to thicken.
6 lb.	Dried beef	4. Cut dried beef into small pieces.
8 oz.	Flour	5. Dredge dried beef with flour.
1 lb.	Fat	6. Saute until edges of beef curl slightly.
To taste	Salt	7. Add dried beef to cream sauce.
1 tsp.	Pepper	8. Check for seasonings.
100 slices	Bread, toasted	9. Serve on toast.

ESCALLOPED DRIED BEEF AND EGGS

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
8 doz.	Eggs	1. Steam eggs for 18 minutes. Put into cold water immediately; shell
3 gal.	Milk	2. Heat milk to 180° F. in bain marie with onion.
8 oz. E.P.	Onions, chopped	3. Make a roux of fat and flour.
1 lb. 14 oz.	Fat	4. Whip into milk; stir until mixture begins to thicken.
1 lb. 14 oz.	Flour	5. Add dried beef and seasoning to white sauce. Add sliced hard cooked eggs.
5 lb.	Dried beef, cut	6. Put mixture in counter pans.
4 oz. (1/2 c.)	Salt	7. Melt butter or fortified margarine; mix with bread cubes.
1 tsp.	Pepper	8. Put bread cubes over top of dried beef mixture.
3 qt.	Bread cubes 1/2 inch	9. Bake at 350° F. for 20 to 25 minutes until thoroughly heated and toast cubes are browned.
8 oz. (1 c.)	Butter or fortified margarine	

ESCALLOPED DRIED BEEF AND POTATO

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
30 lb. E.P.	Potatoes, sliced	1. Heat milk to 180° F. in bain marie.
2 1/2 gal.	Milk	2. Make a roux of flour and fat. Whip into hot milk; cook stirring until thickened. Add seasonings.
1 lb. 4 oz.	Flour	3. Combine drained potatoes, white sauce, and dried beef.
1 lb. 4 oz.	Fat	4. Put into baking pans. Bake at 300-325° F. for 1 1/2 to 2 hours or until potatoes are tender.
2 oz. (1/4 c.)	Salt	
1 tsp.	Pepper	
5 lb.	Dried beef, cut	

HAMBURGER DEEP DISH PIE

Yield: 100 servingsSize of serving: 1 square (3x2½")
or 7 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
16 lb.	Beef, ground	1. Brown meat in steam jacketed kettle.
3 gal.	Water	2. Drain off fat to use for roux.
2 lb. 8 oz.	Fat (drained from meat)	3. Add water to meat and simmer for 15 to 20 minutes.
2 lb. 8 oz.	Flour	4. Make a roux of fat and flour. Whip into meat mixture. Stir until thickened. Add seasonings and kitchen bouquet.
5 oz. (2/3 c.)	Salt	
1 tsp.	Pepper	
1/3 c.	Kitchen bouquet	
6 lb. E.P.	Carrots, diced	5. Steam carrots, potatoes, and onions until just tender.
6 lb. E.P.	Potatoes, diced	6. Cook peas in boiling salted water until just tender. Drain.
6 lb. E.P.	Onions, diced	7. Combine vegetables with meat mixture. Add water to bring total volume of mixture to 6 gallons for 100 servings.
4 lb.	Peas, frozen	8. Place 6 qt. of mixture in large counter pan. Heat thoroughly; cover with drop crust.
1 gal.	Water, boiling	
2 Tbsp.	Salt	

Drop crust:

4 1/2 c.	Egg whites	1. Combine beaten eggs, milk, sugar, and salt.
3 c.	Egg yolks	2. Mix flour and baking powder.
2 qt.	Milk	3. Combine flour and egg mixture, mixing just enough to combine. Mix in melted fat.
2 Tbsp.	Sugar	4. Pour batter over top of each pan of hot meat mixture. Bake at 400° F. for 15 to 20 minutes or until crust is baked. Cut in portions.
2 Tbsp.	Salt	
2 lb.	Flour	
2 oz. (6 Tbsp.)	Baking powder	
1 lb.	Fat, melted	

*FRENCH BEEF HASH

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
10 lb. E.P.	Beef, chopped, cooked	1. Heat milk to 180° F. in bain marie.
20 lb. E.P.	Potatoes, sliced	2. Make a roux of fat and flour. Whip into hot milk; cook stirring until mixture thickens. Add seasonings.
2 gal.	Milk	3. Combine meat, drained potatoes, white sauce and onions.
1 lb. 4 oz.	Fat	4. Put into baking pans.
1 lb. 4 oz.	Flour	5. Bake at 300-325° F. for 1 1/2 to 2 hrs. or until potatoes are tender. Top with cheese the last half-hour of baking.
2 oz. (1/4 c.)	Salt	6. Garnish with chopped parsley before sending to the counter.
10 oz. E.P.	Onions, chopped	
2 lb.	Cheese, grated or dehydrated	
1 c.	Parsley, chopped	

* Escalloped Ham and Potatoes: Substitute 8 lb. E.P. diced cooked ham for beef.
Omit grated cheese.

MEAT OAT LOAF

Yield: 96 servingsSize of serving: 1 slice

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
15 lb.	Beef, ground	1. Combine all ingredients mixing well.
3 lb.	Oatmeal	2. Scale 4 lb. mixture into greased meat loaf pans; pack well.
1/2 c	Salt	3. Put meat loaf pans in a large pan; surround with 1 inch water.
1 Tbsp.	Pepper	4. Bake at 350° F. for 1 to 1 1/2 hr.
2 1/2 Tbsp.	Celery Salt	5. Allow loaf to rest for 1/2 hr. before slicing.
15	Eggs	
4 1/2 qt.	Milk	
1 1/4 qt.	Catsup	
10 oz. E.P.	Onions, chopped	

SPANISH MEAT LOAF

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Yield: 100-108 servings
6 pans cut 18 each
Size of serving: 1 square

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
24 lb.	Beef, ground	1. Heat milk to 180° F. in bain marie. Make a roux of fat and flour. Whip into milk; cook, stirring until thickened.
2 qt.	Milk	2. Mix all ingredients. Do not overmix. Scale 6 lb. into greased 9 x 14 pans; pack well.
7 oz.	Flour	3. Bake in moderate oven (350° F.) for 1 hour in pans of water.
7 oz.	Fat	4. Cut in 18 portions.
1 lb. 8 oz.	Oatmeal, uncooked	5. Serve with gravy.
2 1/2 qt.	Tomatoes	
10	Eggs	
10 oz. (1 1/4 qt.)	Bread, chopped	
1 lb. 8 oz. E.P.	Celery, chopped fine	
4 oz. (2 peppers)	Green pepper, diced fine	
4 oz. (1/2 c.)	Salt	
1 tsp.	Pepper	

GRAVY:

4 qt.	Stock from loaves, hot	1. Make a roux of fat and flour. Thicken stock with roux.
8 oz.	Flour	
8 oz.	Fat	
To taste	Seasonings	

MEAT TURNOVERS:

Yield: 100 servings
Size of serving: 1 turnover and
1/4 c. gravy

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
10 lb.	Beef or other meat cooked, chopped	1. Combine meat, potatoes, onions, stock and seasonings. Add further seasoning if needed.
4 lb. E.P.	Potatoes, raw, chopped	2. Mix flour and salt.
2 qt.	Meat stock	3. Work in shortening carefully with as little handling as possible.
1 lb.	Onions, chopped	4. Add ice water quickly, handling lightly. Chill before rolling.
4 oz. (1/2 c.)	Salt	5. Roll dough 1/8 inch thick, cut into circles 4 1/2 inches in diameter.
2 tsp.	Pepper	6. Place a No. 20 scoop of meat mixture on each; brush edges with water. Fold over and press edges firmly together.
<u>*PASTRY</u>		7. Make 2 gashes in top and brush with milk.
6 lb.	Flour	8. Bake in a hot oven (400° F.) until evenly browned.
4 oz.	Salt	9. Serve with brown gravy.
4 lb. 8 oz.	Shortening	
3 c.	Ice water	
2 c.	Milk	
1 1/2 gal.	Brown gravy	

* Pastry will be easier to handle if it is made up several hours before using and chilled.

BRAISED SHORTRIBS

Yield: 100 servings
Size of serving: 6 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
55-60 lb. E.P.	Shortribs	<ol style="list-style-type: none"> 1. Dredge meat with seasoned flour. Brown in oven at 400° F. or in steam jacketed kettle. 2. Add onions, tomatoes and water. 3. Bake in covered pans at 300° F. or simmer in steam jacketed kettle for 2 1/2 to 3 hours until tender. 4. Steam carrots until nearly tender. Add to shortribs about 1/2 hour before shortribs are completely tender. 5. Before serving skim off excess fat.
1 lb. 8 oz.	Flour	
6 oz. (3/4 c.)	Salt	
12 oz. E.P.	Onions, chopped	
2 No. 10 cans (6 qt.)	Tomatoes	
* 1 gal.	Water	
10 lb. E.P.	Carrots, quartered	

* If cooked in the steam jacketed kettle add water to cover, adding more water as it evaporates. If gravy is thin thicken with a roux made of the beef fat and flour.

BAKED STEAK

Yield: 100 servings
Size of serving: 4 oz. raw wt.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25-28 lb. (100)	Round steak, tenderized	<ol style="list-style-type: none"> 1. Combine flour, salt and pepper. Dredge steak in seasoned flour. 2. Arrange steak on greased baking sheets. Sprinkle with paprika. 3. Brown in oven at 400° F. 4. Transfer steaks and drippings to two roasting pans; cover with chopped onions. 5. Heat stock to boiling. Make a roux of fat and flour; whip into hot stock stirring until mixture begins to thicken. 6. Pour thickened stock over steaks. Bake in covered pan at 300° F. for 1 - 1 1/2 hours or until meat is tender. 7. Add stock or water as necessary to keep steaks moist.
1 lb. 8 oz.	Flour	
4 oz. (1/2 c.)	Salt	
2 tsp.	Pepper	
as needed	Paprika	
1 lb.	Fat, melted	
1 lb. E.P.	Onions, chopped	
2 qts.	Stock	
3 oz.	Fat	
3 oz.	Flour	

Swiss Steak: Proceed as for Baked Steak. In place of the stock substitute 1 1/2 gal. tomatoes. Bake, covered at 300° F. for 1 - 1 1/2 hours until meat is tender.

Baked Steak with Mushrooms and Onions: Cover steaks with 3 lb. sliced mushrooms. Use 2 lb. E.P. sliced onions in place of 1 lb. E.P. onions. Bake, covered 1 - 1 1/2 hours or until meat is tender.

CHICKEN FRIED STEAK

Yield: 100 servings
Size of serving: 3 1/2 oz. .

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 - 23 lb. E.P.(100)	Round steaks (cut 5/lb.)	1. Tenderize steak in machine or pound with steak mallet.
1 lb.	Flour	2. Combine eggs, water and salt.
12	Eggs	3. Dip steak in flour then in water-egg mixture; drain.
1 oz. (2 Tbsp.)	Salt	4. Dip steak in crumbs, packing on crumbs.
1 qt.	Water	5. Fry in deep fat at 350°F. until coating is browned.
2 lb. (2 qt.)	Dry crumbs, fine	Drain and season with salt.

SALISBURY STEAK

Yield: 100 servings
Size of serving: 1 patty
5 oz. raw wt.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
24 lb.	Beef, ground	1. Combine all ingredients except paprika. Do not overmix.
3 lb.	Bread, chopped	2. Scale at 5 oz. shaping into oblong patties.
8 oz. E.P.	Onions, chopped	3. Arrange on lightly greased baking sheets.
5 oz. E.P.	Green pepper, chopped	4. Sprinkle with paprika; bake at 350° F. for 15-20 minutes or broil.
4 oz. (1/2 c.)	Salt	
2 tsp.	Pepper	
3 3/4 qt.	Water	
As needed	Paprika	

BROILED STEAK

Yield: 100 servings
Size of serving: 4-8 oz. as desired

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
100	Steaks; tenderloin, club, rib, T-bone, porterhouse, sirloin, or strip cut, 1-2 inches thick	1. Heat Broiler 2. Slash fat along edge of steak to prevent curling <u>or</u> if there is little fat dip steak in cooking oil.
1 qt.	Cooking oil	3. Place on rack so that steak is 2-4 inches from heat source.
1 lb.	Butter, melted	4. Broil until steak is half done. Turn, using tongs and continue cooking steak until it is done.
	Seasonings	5. Brush surface of steak with melted butter and season with salt.

Yield: 100 servings
Size of serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
40 lb. To cover 2 c. (1 lb.) 1 qt.	Tongue, fresh Water, boiling Salt Vinegar	1. Wash tongue thoroughly. 2. Put in steam-jacketed kettle and cover with the boiling water to which the salt and vinegar have been added. 3. Simmer until the tongue is tender. (3 1/2 to 4 hrs.). Remove tongue from stock. 4. Remove the outer skin and roots of the tongue. 5. Slice; place in a greased baking pan. 6. Steam carrots and celery until just tender. 7. Sprinkle the cooked celery and carrots, onions, and green pepper, over the sliced tongue.
4 lb. 8 oz. 2 lb. 8 oz.	Carrots, chopped Celery, chopped	8. Make a roux of fat and flour; thicken stock in which tongue was cooked, with the roux; pour over vegetables and tongue.
4 oz. E.P. 4 oz. E.P.	Green pepper, chopped Onions, chopped	9. Bake in oven at 350° F. for 15 - 20 minutes to season meat and heat thoroughly.
2 gal. 8 oz. 8 oz.	Tongue stock Flour Fat	10. Garnish with parsley.
1 c.	Parsley, chopped	

SPARERIBS SAUERBRATIN

Yield: 100 servings
Size of serving: 7 1/2 - 8 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
70 lb. E.P. 1 1/2 gal. 1 1/2 gal. 1 1/4 c. 1 1/4 c. 6 1 1/4 c. 1 1/4 c. 1 Tbsp. 1/2 c. 9 lb. E.P. 1 1/4 c.	Shortribs Catsup Water Sugar Horseradish Bay leaves Dry mustard Vinegar Pepper Salt Onions Worcestershire Sauce	1. Put shortribs in a bowl. 2. Combine all ingredients; pour over shortribs. 3. Cover; marinate shortribs overnight storing in the refrigerator. 4. Drain sauce from shortribs. 5. Brown shortribs in steam-jacketed kettle or 425° F. oven. 6. Cover with sauce. Cook slowly until meat is tender, 1 1/2 - 2 hours.

SMOKED TONGUE, SIMMERED

Yield: 100 servingsSize of serving: 3 oz. (2 slices)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
45-50 lb. To cover	Tongue, smoked Water	<ol style="list-style-type: none"> 1. Put tongue into steam-jacketed kettle. 2. Cover with water. Simmer until fork tender or for 3 to 4 hours. 3. Drain stock; remove tongue from the kettle. Cool until easily handled. 4. Remove skin from tongue and cut off root end; save for meat dishes. 5. Carve tongue as needed. Arrange in serving pan; cover with a little stock and reheat in the oven.

Barbecued Tongue:

Arrange skinned and trimmed tongue in roasting pans. Pour 1 gal. barbecue sauce over and bake at 350° F. for 25-30 minutes. Carve as needed.

Maryland Baked Tongue:

Arrange skinned and trimmed tongue in roasting pan. Cover tongues with

2 lb.	Brown sugar
1/4 c.	Whole cloves
1 qt.	Mild vinegar or fruit juice

Roast at 350° F. for 25-30 minutes. Carve as needed.

H/L A LA KING

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)
1 slice toast

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
7 lb. E.P.	Ham, cooked, diced	1. Saute mushrooms and onions in fat.
36	Eggs, hard cooked, sliced	2. Heat milk to 180° F. in bain marie.
1/2 c.	Onions, minced	3. Make a roux of fat and flour; whip into hot milk. Cook, stirring until thickened.
3 lb.	Mushrooms, sliced	4. Combine all ingredients. Check for seasoning.
4 oz.	Fat	5. Serve on toast.
2 1/2 gal.	Milk	
1 lb. 14 oz.	Flour	
1 lb. 14 oz.	Butter or fortified margarine	
3/4 c.	Worcestershire sauce	
2 - 4 Tbsp.	Salt	
1 - 2 tsp.	Pepper	
100 slices	Bread, toasted	

CREAMED HAM AND ASPARAGUS ON TOAST

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)
1 slice toast

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
2 1/2 gal.	Milk	1. Heat milk to 180° F. in bain marie.
1 lb. 4 oz.	Flour	2. Make a roux of fat and flour. Whip into hot milk; cook, stirring until thickened.
1 lb. 4 oz.	Fat	3. Add salt and pimiento.
3 Tbsp.	Salt	4. Combine ham and asparagus with white sauce carefully. Reheat in oven just before serving. Garnish with paprika.
8 oz.	Pimiento, diced	5. Serve on toast.
7 lb. E.P.	Ham, cooked, cut in 1/4" cubes	
4 qt.	Asparagus, cut, cooked and drained	
As needed	Paprika	
100 slices	Bread	

HAM AND NOODLE LOAF

Yield: 96 servings
Size of serving: 1 slice

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
2 lb.	Noodles	<ol style="list-style-type: none"> 1. Cook noodles until tender in boiling, salted water. Drain; wash with hot water. 2. Combine chopped noodles with remaining ingredients mixing well. 3. Scale 4 lb. into greased loaf pans packing in well. 4. Bake at 350° F. for 1 hour. 5. Let loaves rest for 1/2 hour before slicing.
2 gal.	Water	
1 oz. (2 Tbsp.)	Salt	
7 lb.	Ham, ground	
14 lb.	Fresh pork, ground	
14	Eggs, beaten	
1 qt.	Bread crumbs	
3 1/2 c.	Milk	
1 1/3 Tbsp.	Salt	
1 tsp.	Pepper	

BAKED SMOKED HAM

Yield: 100 portions
Size of serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
55 lb. A.P. or 45 lb. oven-ready or 30 lb. boned	Smoked ham	<ol style="list-style-type: none"> 1. Score fat side of ham and stick with cloves. 2. Arrange hams, fat side up, in roasting pans; add the vinegar and water. 3. *Roast at 300-325° F. 4. During the last hour of roasting, sprinkle with brown sugar; baste with vinegar or fruit juice. 5. Roast until internal temperature registers 160° F. on meat thermometer. 6. Let ham rest for 1/2 hour before boning and carving.
1 1/4 qt.	Water	
1 c.	Vinegar	
1 lb.	Brown sugar	
3 - 4 Tbsp.	Whole cloves	
2 qt.	Mild vinegar, cider pineapple juice or sweet pickle vinegar.	
		* This quantity will require 3 to 3 1/2 hours.

HAM BAKED IN MILK

Yield: 100 servings
Size of serving: 4 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25-30 lb. (100)	Smoked ham slices	<ol style="list-style-type: none"> 1. Score edges of ham slices to prevent curling. 2. Dredge in flour and arrange on greased baking sheet. 3. Sprinkle with paprika. 4. Bake at 375° F. for 15 minutes. 5. Pour milk over slices and continue baking at 300° F. until slices are browned. 6. Garnish with <u>chopped parsley.</u>
1 lb.	Flour	
As needed	Paprika	
2 qts.	Top milk	
2 c.	Parsley, chopped	

Yield: 100 servings
Size of serving: 1 roll

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
30-35 lb. (100)	Canned ham slices 1/8 inch thick	1. Dip dressing with No. 20 scoop on strip of ham. Roll up and skewer or place seam on bottom of pan.
12 qts.	Bread dressing	2. Arrange ham rolls in lightly greased baking pan.
1 1/2 gal.	Milk	3. Heat milk to 180° F. in bain marie.
6 oz.	Fat	4. Make a roux of fat and flour; whip into milk stirring until mixture thickens.
6 oz.	Flour	5. Add salt, pepper, and monosodium glutamate. Check for seasonings.
1 Tbsp.	Salt	6. Pour sauce over ham rolls; sprinkle with paprika.
1 tsp.	Pepper	7. Bake at 350° F. for 30-40 minutes.
1 Tbsp.	Monosodium Glutamate	
As needed	Paprika	

Variation : In place of dressing roll 3-4 spears of cooked fresh asparagus in each ham slice. Add 1 lb. cheese to sauce and pour over ham rolls.

HAM LOAF

Yield: 96 servings (8 loaves)
Size of serving: 1 slice

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
17 lb.	Smoked ham	1. Combine ham, pork, bread, pepper, eggs, onions and cold water. Do not overmix.
5 lb.	Fresh pork, ground	2. Scale 4 lb. into greased meat loaf pans. Pack tightly.
4 lb. 8 oz.	Bread, fresh, chopped	3. Arrange loaf tins in baking pans; surround with 1 inch of water.
2 tsp.	Pepper	4. Bake at 350° F. for about 1 1/2 hrs. Let loaf rest for about 1/2 hour before slicing.
20	Eggs, beaten	5. Drain excess drippings from each pan. Turn out of loaf pan and slice in 12 portions.
1 qt.	Water, cold	
1 c.	Onions, minced	

BROILED HAM WITH PINEAPPLE SLICES

Yield: 100 servings
Size of serving: 4 oz.

<u>Quantity</u>	<u>Ingredient</u>
25-30 lb. (100)	Ham slices
100 slices	Pineapple
2 c.	Sugar
As needed	Paprika

- Method
1. Score edges of ham to prevent curling.
 2. Arrange ham slices on broiling rack.
 3. Broil ham on one side until half done.
 4. Turn ham slice; arrange pineapple slice sprinkled with a little sugar and paprika on top of ham.
 5. Broil until the pineapple slice is glazed and the ham cooked.

SPECIAL SWISS AND HAM SANDWICH

Yield: 100 servingsSize of serving: 1 oz. Swiss cheese
1½ oz. Ham
1 No. 16 scoop
coleslaw
2 slices rye bread

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
15 lb. E.P.	Cabbage, shredded	1. Combine cabbage, mayonnaise, vinegar, cream, mustard, and salt tossing lightly. Chill.
2 qts.	Mayonnaise	
2 c.	Vinegar	
1 qt.	Cream, coffee	2. For each sandwich spread one slice bread with mustard; cover with slice of cheese. On second slice of bread spread No. 16 scoop of coleslaw. Cover with slice of ham.
3 Tbsp.	Prepared mustard	
3 Tbsp.	Salt	
200 slices	Rye bread	3. Serve sandwich open face.
2 c.	Prepared mustard	
6 lb. (100)	Swiss cheese, sliced	
10 lb. (100)	Boiled ham slices	

CURRIED LAMB WITH RICE

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)
on No. 16 scoop of rice

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
32 lb.	Lamb stew meat	1. Brown lamb and onion in steam jacketed kettle. Drain off fat and use for roux.
4 oz. E.P.	Onion, chopped	2. Cover meat with water; add salt and pepper. Simmer until tender (about 1 hr.)
To cover	Water	3. Add water to bring volume to 5 gal. for 100 servings.
4 oz. (1/2 c.)	Salt	4. Make a roux of lamb fat and flour; whip into meat mixture stirring until thickened.
2 tsp.	Pepper	5. Add curry powder. Check for seasoning.
2 lb.	Flour	6. Cook rice in boiling salted water. Drain; reheat as needed in oven.
2 lb.	Lamb of other fat	7. Arrange lamb and rice in separate pans.
2 Tbsp.	Curry powder	
2 Tbsp.	Salt	
5 lb.	Rice, uncooked	
2 oz. (1/4 c.)	Salt	
2 1/2 gal.	Water	

LAMB LOAF

Yield: 8 loaves

12 slices per loaf

Size of serving: 1 slice

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
15 lb.	Lamb, ground	1. Combine all ingredients; do not overmix.
5 lb.	Pork, fresh ground	2. Scale 4 lb. of mix into greased loaf pans; pack well.
4 lb.	Bread, fresh, chopped	3. Set loaf pans in large pan; surround with 1 inch of water. Bake at 350° F. for 1 - 1 1/2 hours.
18	Eggs	
2 c.	Parsley, chopped	
2 oz. E.P.	Onions, chopped	
8 oz. E.P.	Green pepper, chopped	
4 oz. (1/2 c.)	Salt	
2 tsp.	Pepper	
2 1/2 qt.	Water	

ROAST LEG OF LAMB

Yield: 100 servings
Size of serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
50-55 lbs.	Lamb, bone-in	1. Arrange lamb, fat side up, on racks in roasting pans.
		2. * Roast at 325° F. until meat thermometer registers 170° F.
		3. Remove roast from oven. Drain off drippings; skim as much fat as possible.
2 gal.	Lamb stock	4. Add water to stock to make 2 gal.; heat to boiling.
12 oz.	Lamb fat	5. Make roux of fat and flour. Whip into hot stock stirring until mixture is thickened.
12 oz.	Flour	6. Add salt and pepper; check for seasoning.
1 Tbsp.	Salt	7. Let roast rest for 1/2 hour before carving.
1 tsp.	Pepper	* Allow 3-4 hours for this quantity of roast.

BRAISED SHOULDER LAMB CHOPS

Yield: 100 servings
Size of serving: 5 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
33-35 lb. (100)	Shoulder lamb chops	1. Combine flour, salt, pepper and thyme.
1 lb. 8 oz.	Flour	2. Cut chops slightly on edges to prevent curling.
2 oz. (1/4 c.)	Salt	3. Dredge chops with flour mixture; arrange on greased baking sheets and sprinkle with paprika.
2 tsp.	Pepper	4. Brown in oven at 400° F.; transfer chops to roasting pans.
1 Tbsp.	Thyme	5. Cover chops with chopped onions and stock. Bake covered at 325° F. for 25-30 min. or until chops are fork tender.
As needed	Paprika	
1 lb. E.P.	Onions, chopped	
2-3 qts.	Stock	

BROILED LAMB CHOPS

Yield: 100 servings
Size of serving: 1 chop

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
100	Lamb chops, loin, rib or shoulder	1. Slash edges of fat in several places to prevent curling.
2-3 cloves	Garlic (if desired)	2. Rub surface of lamb chop with cut clove of garlic if desired.
As needed	Salt	3. Place chops on broiling rack so that surface of chops is about 3 inches from heat source.
		* 4. Broil chops on one side until half done; turn, using tongs and continue broiling until chops are cooked.
		5. Season with salt.
		* Chops about 1 inch thick require 6-7 minutes on each side. Thin chops are better pan or griddle broiled.

* SHEPHERD'S PIE

Yield: 100 servings
Size of serving: 8 oz. (1 c.)

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
20 lb. To cover 4 oz. (1/2 c.) 1 1/2 tsp. 1 lb. 4 oz. 1 lb. 4 oz.	Lamb stew meat Water Salt Pepper Lamb fat Flour	1. Brown meat in steam jacketed kettle. 2. Draw off fat; save for roux. 3. Cover meat with water; add salt and pepper. Simmer for 30-45 min. or until meat is fork tender.
2 lb. 12 oz. E.P. 10 lb. E.P. 8 lb. 16 lb. E.P. 2-3 qts. 2 oz. (1/4 c.) 2 oz. (1/4 c.)	Onions, small Carrots, diced Peas, frozen Potatoes Milk, hot Salt Butter	4. Make roux of lamb fat and flour. Whip into meat mixture stirring until thickened. 5. Steam onions and carrots until tender. Cook peas in boiling salted water until tender; drain. 6. Steam potatoes until tender; mash in electric mixer using wing beater. Add hot milk, salt and butter; beat until fluffy.
1 c.	Parsley, chopped	7. Combine meat mixture, onions, carrots and peas. Add water to bring volume to 6 gal. for each 100 servings.
* For added flavor, mince 6 cloves garlic in 1/4 c. salt; add to stew with salt and pepper.		8. Put 6 qts. meat mixture into long counter pan; heat thoroughly in oven. 9. Pipe mashed potatoes generously over top of meat using a pastry bag and star tube. Brown under broiler or in oven at 425° F. 10. Garnish with chopped parsley.

BRAISED LIVER

Yield: 100 servings
Size of serving: 3 1/2 oz.

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
25 - 30 lb. E.P.	Liver, baby beef, lamb, or calves trimmed, sliced, and skinned.	1. Trim liver and cut into 4 oz. portions.
2 lb. (2 qt.)	Flour	2. Dredge liver with seasoned flour. Place on well-greased baking sheet.
3 oz. (1/3 c.)	Salt	3. Sprinkle with bacon fat, minced onion and paprika.
1 tsp.	Pepper	4. Brown in oven at 400° F.
2 lb.	Bacon fat	5. Put into roasting pans.
8 oz. E.P.	Onion, finely chopped	6. Simmer bay leaves and worcestershire sauce in stock or tomato juice for 1/2 hour. Remove bay leaves.
As needed	Paprika	7. Pour stock or tomato juice over liver.
8-10	Bay leaves	8. Bake covered at 350° F. for 1/2 to 1 hour until tender.
4 Tbsp.	Worcestershire sauce	Add more liquid as necessary.
5-6 qt.	Stock, or tomato juice	

LIVER AND VEGETABLE PIE

Yield: 100 servingsSize of serving: 5 oz. (2/3 c.)
and 1 biscuit

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
8 lb.	Liver, cooked, diced	1. Heat stock, tomatoes, and minced onions in bain marie.
1 gal.	Beef stock	2. Make roux of fat and flour. Whip into stock mixture; stir until thickened.
3 qt.	Tomatoes	3. Cook carrots and potatoes in the steamer until tender.
8 oz. E.P.	Onions, minced	4. Cook celery and peas in boiling salted water in steam jacketed kettle until tender. Drain.
1 lb. 8 oz.	Flour	5. Combine sauce, vegetables, liver, and seasoning.
1 lb. 8 oz.	Fat	6. Place 6 qt. of mixture in large counter pans. Heat thoroughly. Place biscuits on top of hot mixture.
4 lb. E.P.	Carrots, diced	7. Bake at 425° F. until biscuits are baked.
4 lb. E.P.	Potatoes, diced	
3 lb. 8 oz. E.P.	Celery, cut in 1 inch pieces	
3 lb. 8 oz.	Peas, frozen	
4 oz. (1/2 c.)	Sugar	
4 oz. (1/2 c.)	Salt	
2 tsp.	Pepper	
100	Baking powder biscuits	

OVEN GRILLED LIVER

Yield: 100 servingsSize of serving: 3 1/2 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25-30 lb. E.F.	Liver, baby beef, calves, or lamb, trimmed, sliced	1. Trim liver and cut 4 oz. portions.
2 lb. (2 qt.)	Flour	2. Dredge liver in seasoned flour. Place on a well greased baking sheet.
3 Tbsp.	Salt	3. Sprinkle with additional fat and paprika.
As needed	Fat, melted	4. Bake at 350° F. for 20 - 25 minutes. Do not overcook. Turn liver once with a spatula during baking.
As needed	Paprika	

NOTE: Bacon fat or beef drippings may be used for fat.

AU GRATIN SANDWICH

Yield: 100 servings
Size of serving: 1 rusk
 1/4 c. sauce

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
10 lb.	Luncheon loaf, chopped	1. Combine meat and seasonings
3 Tbsp.	Worcestershire sauce	2. Put #24 scoop of meat mixture
3 Tbsp.	Prepared mustard	on each rusk and spread evenly
1/2 c. (1 onion)	Onions, minced	to edge. Arrange on baking pans.
1 c.	Catsup	3. Put a slice of cheese on meat
1 Tbsp.	Salt	mixture. Broil until cheese
1 tsp.	Pepper	melts and tops are lightly
		browned.
100 slices (5 lbs.)	Cheese, American	4. Serve hot mushroom sauce over
		sandwich at the counter.
100	Rusk	
1 3/4 gal.	Mushroom sauce	

CHOP SUEY

Yield: 100 servings
Size of serving: 6 oz.
 No. 16 scoop rice

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
12 lb. E.P.	Veal and pork diced	1. Brown meat in steam jacketed
2 gal.	Beef stock	kettle. Add stock and simmer
1 1/2 qt.	Tomatoes	until tender; add tomatoes.
1 lb. 8 oz.	Cornstarch	2. Combine cornstarch and cold
2 qt.	Cold water	water. Stir into meat mixture
10 oz. E.P.	Green pepper, diced	cooking until thickened.
4 oz.	Fat	3. Saute green pepper in fat.
5 lb. E.P.	Celery, diced	Steam celery and onions until
5 lb. E.P.	Onions, sliced	tender.
1 No. 10 can	Bean sprouts, drained	4. Add vegetables and seasoning
1 No. 2 1/2 can	Pimientos	to meat mixture.
2 No. 2 1/2 can	Water chestnuts	5. Add water to bring volume to
	drained and sliced	5 1/2 gal. for 100 servings.
3/4 qt.	Soy sauce	6. Heat thoroughly; check for
1/4 c.	Vinegar	seasonings.
4 oz. (1/2 c.)	Salt	
1 tsp.	Pepper	
5 lb.	Rice	7. Cook rice in boiling salted
2 1/2 gal.	Water	water until tender; drain.
2/3 c.	Salt	Reheat as needed for counter.
1 tsp.	Pepper	

FRANKFURTERS WITH SAUERKRAUT

Yield: 100 servingsSize of serving: 2 frankfurters
and 3 oz. sauerkrautQuantityIngredientMethod

20 lb. (200)

Frankfurters

1. Simmer sauerkraut, bacon fat, and sugar for 30-40 minutes or until sauerkraut is thoroughly heated and seasoned.
2. Simmer frankfurters in water in small batches for 8-10 minutes or until thoroughly heated through. Do not overcook or the frankfurters will split open.

5 No. 10 cans

Sauerkraut

1 lb. (2 c.)

Bacon or other fat

1 c.

Sugar

BARBECUED FRANKFURTERS

Yield: 100 servingsSize of serving: 2 frankfurtersQuantityIngredientMethod

20 lb. (200)

Frankfurters

1 lb. 4 oz. E.P.

Onions, sliced thin

1 Tbsp.

Pepper

4 oz. (1/2 c.)

Sugar

3 Tbsp.

Dry mustard

3 Tbsp.

Paprika

2 c.

Vinegar

1 qt.

Catsup

1 1/2 qt.

Water

1 1/2 Tbsp.

Tabasco sauce

1/3 c.

Worcestershire sauce

4 oz. (1/2 c.)

Fat

4 oz. (1 c.)

Flour

1. Combine all ingredients for the sauce except fat, flour, and frankfurters. Heat in bain marie.
2. Make a roux of fat and flour. Whip into barbecue mixture. Cook, stirring until mixture begins to thicken.
3. Make a split in one side of each frankfurter. Arrange in counter pans with split side up.
4. Ladle barbecue sauce over frankfurters.
5. Bake at 400° F. for 12 to 15 minutes or until frankfurters are hot and sauce is bubbling.

FRANKFURTS AND BUNS

Yield: 100 servings
Size of serving: 1 frankfurt
 1 bun

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
10 lb. (100)	Frankfurts	1. Spread buns with softened butter. Arrange in counter pan.
100 1 lb.	Buns, split Butter, softened	2. Heat buns in oven as needed for service.
1 qt.	Prepared mustard	3. Heat frankfurts in small batches as needed for the counter by simmering 8 - 10 minutes or until thoroughly heated.
		4. Put mustard in bowls to be served at the counter or pre-dish in 3/4 oz. paper cups.

STUFFED FRANKFURTS

Yield: 100 servings
Size of serving: 2 frankfurts

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb. (200)	Frankfurts	1. Split frankfurts lengthwise but do not cut in two.
2 lb.	Sliced cheese	2. Cut sliced cheese in strips; insert strip of cheese in each frankfurt.
5-6 lb. (100)	Bacon, sliced	3. Arrange bacon on racks in baking pans. Partially cook at 350° F.
		4. Wrap one strip of partially cooked bacon around two frankfurts with cheese-stuffed side up; skewer.
		5. Arrange frankfurts in baking pan. Bake at 350° F. for 15-20 minutes or until cheese is slightly melted and bacon is cooked.

Yield: 100 servings
Size of serving: 2 frankfritters

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb. (200)	Frankfurters	1. Combine mustard and pickle relish.
2 c.	Mustard, prepared	2. Make a slit in one side of each frankfurter. Spread a little mustard relish in slit.
2 c.	Pickle relish	3. Heat deep fat fryer to 365° F.
2 lb. 10 oz.	Flour	4. Sift flour, salt, baking powder, and sugar.
2 tsp.	Salt	5. Combine milk and slightly beaten eggs.
2 1/2 oz.	Baking powder	6. Combine dry ingredients and liquid ingredients, mixing only until moistened. Do not over-mix. Add melted fat.
2 Tbsp.	Sugar	7. Using tongs, dip frankfurters into flour, then into batter. Drain slightly; drop into basket in hot fat.
8	Eggs, beaten slightly	8. Fry until puffed and golden brown. Drain well before serving.
1 1/2 qt.	Milk	
4 oz. (1/2 c.)	Fat, melted	
1 lb.	Flour	

MEAT BALLS AND SPAGHETTI

Yield: 100 servings

Size of serving: 2 meat balls

4 oz. spaghetti

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
<u>Meatballs</u>		
15 lb.	Ground beef	1. Combine beef, bread, eggs, water, and seasoning.
3 lb.	Bread, chopped	2. Portion with No. 20 scoop. Shape in balls and roll in flour.
1 3/4 qt.	Water	3. Place meat balls on greased baking pans; sprinkle with paprika.
5 oz.	Salt	4. Brown at 425° F. Transfer meat balls to roasting pans.
2 tsp.	Pepper	5. Pour stock over balls; bake 30 minutes at 350° F.
12	Eggs, beaten	
1 qt.	Flour	
As needed	Paprika	
2 qts.	Beef stock	

SPAGHETTI

6 lb.	Spaghetti	1. Cook broken spaghetti in salted water until tender. Drain and rinse.
4 oz.	Salt	2. Saute mushrooms and onions in bacon fat.
2 lb.	Mushrooms, sliced	3. Simmer mushrooms and onions, tomatoes, tomato paste, salt, pepper, sugar, garlic, oregano, worcestershire sauce and tobasco sauce for 1 hour.
10 oz. E.P.	Onions, chopped	4. Combine spaghetti and sauce. Add tomato juice if additional moisture is necessary.
1 lb.	Bacon fat	5. Check for seasonings.
1 3/4 gal.	Tomatoes	6. Reheat spaghetti thoroughly. Garnish with chopped parsley. Arrange meat balls on top of spaghetti.
1 qt.	Tomato paste	
3 oz. (1/3 c.)	Salt	
1 Tbsp.	Pepper	
2 Tbsp.	Sugar	
3 cloves	Garlic, chopped	
3 Tbsp.	Oregano	
1/4 c.	Worcestershire sauce	
3 shots	Tobasco sauce	
3 c.	Parsley, chopped	

Yield: 100 servings
Size of serving: 2 balls
No. 20 scoop

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
9 lb.	Beef, ground	1. Saute onions in fat.
9 lb.	Pork, ground	2. Combine meat, onions, chopped bread, eggs, seasonings, cornstarch and milk.
12 oz. E.P.	Onions, chopped	3. Dip meat balls with No. 20 scoop; shape into balls and roll in flour.
5 oz.	Fat	4. Put on greased baking sheets, brown in oven at 400-425° F.
3 lb. 8 oz.	Bread, chopped	5. Heat stock to boiling; make roux of fat and flour. Whip roux into stock stirring until thickened.
20	Eggs	6. Transfer meat balls to roasting pans; cover with gravy. Bake covered at 325-350° F. for 1 hour. Add water or stock as needed.
4 oz. (1/2 c.)	Salt	
2 Tbsp.	Nutmeg	
2 Tbsp.	Ginger	
3 Tbsp.	Allspice	
6 oz.	Cornstarch	
2 1/4 qt.	Milk	
1 lb. (1 qt.)	Flour	
2 gal.	Stock	
8 oz.	Flour	
8 oz.	Fat	

SAVORY MEAT BALLS

Yield: 100 servings
Size of servings: 2 Meat balls
No. 20 scoop

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
15 lb.	Beef, ground	1. Combine beef, pork, milk, bread, pepper, salt, and eggs. Do not overmix.
5 lb.	Pork, ground	2. Dip meat with No. 20 scoop. Shape into balls and roll in flour.
2 1/2 qts.	Milk	3. Arrange on greased baking sheets.
3 lb.	Bread, chopped	4. Brown in oven at 400° F.
3 oz.	Salt	5. Transfer meat balls to roasting pan.
1 tsp.	Pepper	6. Combine apples, onions, celery, green pepper, tomatoes and tomato puree.
15	Eggs, beaten	7. Pour sauce over meat balls. Bake covered at 350° F. for 45 minutes to 1 hour basting meat balls occasionally with sauce.
1 lb. 8 oz.	Flour	
1 1/2 qts.	Apples, peeled and chopped	
3 lb. E.P.	Onions, chopped	
1 lb. 8 oz. E.P.	Celery, chopped	
8 oz. E.P.	Green pepper, chopped	
1 gal.	Tomatoes	
2 qts.	Tomato puree	

MEAT BALLS IN TOMATO SAUCE

Prepare meat balls as for Savory Meat Balls.
Substitute for the sauce:

- 4 No. 5 cans Condensed Tomato Soup
- 4 No. 5 cans Water

Bake meatballs with tomato sauce 1 - 1 1/2 hours.

SWEDISH MEAT BALLS

Yield: 100 servings
Size of serving: 2 meat balls

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
12 lb.	Ground veal	<ol style="list-style-type: none"> 1. Combine veal, pork, onions, salt, milk, chopped bread, eggs, and carrots. Do not overmix. 2. Using a No. 20 scoop portion and shape meat balls. 3. Roll in flour. Place on greased baking sheets; brown in oven at 425° F. 4. Transfer to roasting pans; cover with mushroom sauce. Bake at 350° F. for 45 minutes to 1 hour.
6 lb.	Ground pork	
6 oz. E.P.	Onions, chopped	
3 oz.	Salt	
2 1/2 qts.	Milk	
2 lb. 8 oz.	Bread, chopped	
12	Eggs, beaten	
1 lb. E.P.	Carrots, raw, chopped	
1 lb.	Flour	
1 lb.	Fresh mushrooms, sliced	
8 oz.	Fat	<ol style="list-style-type: none"> 1. Saute mushrooms in fat. 2. Heat stock to boiling 3. Make a roux of fat and flour; whip into stock stirring until thickened. 4. Add mushrooms.
1 1/2 gal.	Beef stock	
9 oz.	Fat	
9 oz.	Flour	

MEAT BISCUIT ROLL

Yield: 100 servingsSize of serving: 1 roll

1/4 c. gravy or sauce

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
15 lb.	Meat, cooked chopped	1. Heat stock in bain marie or on top of stove.
4 oz. E.P.	Onions, chopped	2. Make a roux of fat and flour. Whip into stock; cook until thickened stirring frequently.
2 1/2 qt.	Meat stock	3. Combine meat, onion and gravy.
10 oz.	Fat, melted	
10 oz.	Flour	
2 oz. (1/4 c.)	Salt	
1 tsp.	Pepper	
<u>Biscuit Dough</u>		
10 lb.	Flour	4. Mix flour, baking powder and salt. Rub in shortening.
10 oz.	Baking powder	5. Add milk; mix until dough clings together.
3 oz.	Salt	6. Remove one-third of dough to floured table. Knead until under side of dough is smooth. Turn dough over and shape into an oblong piece.
2 lb.	Shortening	7. Roll dough into a rectangular piece about 12 to 14 inches wide and 1/4 inch thick.
3 3/4 qt.	Milk	8. Spread with one-third of meat mixture.
		9. Roll like a jelly roll and seal seam.
		10. Shape roll until it is about 4 inches in diameter.
		11. Using a sharp knife cut into 3/4 inch slices.
		12. Place on greased baking sheet cut side up. Bake at 425° F. for 15 to 20 minutes. Repeat steps 6 thru 12 for remaining dough and meat mixture.
1 1/2 gal.	Brown gravy, tomato sauce or mushroom sauce	13. Serve with sauce.

MEAT AND RICE CROQUETTES

Yield: 100 servings
Size of serving: 2 croquettes
 (No. 20 scoop)
 1/4 c. sauce

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
8 lb.	Meat, cooked and chopped	1. Cook rice in boiling salted water; drain.
4 lb. 12 oz.	Rice	2. Saute green peppers and onions in fat.
5 gal.	Water	3. Combine rice, meat, vegetables, seasonings and beaten eggs.
5 oz. (2/3 c.)	Salt	4. Spread in shallow pans. Chill.
10 oz. E.P.	Green pepper, chopped	5. Dip with a No. 20 scoop; roll in fine crumbs shaping croquettes as cones or logs.
10 oz. E.P.	Onions, chopped	Chill thoroughly.
8 oz.	Fat	
28	Eggs, beaten, slightly	
Few drops	Tobasco sauce	
4 oz. (1/2 c.)	Salt	
2 qt.	Bread crumbs, fine	
<u>For dipping:</u>		
18	Eggs	6. Dip croquettes in egg-milk mixture; drain and dip in crumbs.
2 1/2 c.	Milk	7. Fry in deep fat at 385° F. until browned. Drain.
4 qt.	Bread crumbs, dry	8. Serve with sauce.
1 1/2 gal.	Tomato or other sauce	

STUFFED PEPPERS

Yield: 100 servings

Size of serving: 1/2 pepper and
1/4 c. gravy

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
50	Green peppers, large	1. Wash peppers, cut into halves and remove seeds.
3 lb. 8 oz.	Rice	2. Cook rice in boiling salted water. Drain.
1 1/2 gal.	Water, boiling	3. Steam carrots, celery, and onions until just tender.
4 oz. (1/2 c.)	Salt	4. Combine meat, rice and vegetables mixing thoroughly. If more moisture is needed, use liquid from corn. Add seasonings as needed.
1 lb. 8 oz. E.P.	Celery, chopped	5. Stuff pepper halves with the mixture.
2 lb. E.P.	Carrots, chopped	6. Put into greased counter pans; add a little water to each pan.
12 oz. E.P.	Onions, chopped	7. Bake in a moderate oven (350°F.) until peppers are tender.
5 lb.	Meat, cooked, chopped	8. Sprinkle buttered crumbs over tops, return to oven; increase oven temperature to 400°F. and brown.
2 qt.	Tomatoes	9. Serve with gravy or sauce.
1 No. 10 can	Corn, whole kernel	
<u>For topping:</u>		
2 qt.	Bread crumbs, soft	
8 oz.	Butter or margarine	
1 1/2 gal.	Brown gravy or sauce	

NOTE: Other combinations of cereals, vegetables and meats may be used for stuffing peppers. Eighteen to 20 quarts of mixture will be needed to fill 100 peppers.

TAMALE PIE

Yield: 100 portions

(4 long counter pans)

Size of serving: 6 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
5 lb.	Cornmeal	1. Combine cornmeal with 3 qts. cold water. Heat remaining water and salt to boiling.
6 oz.	Salt	2. Stir cornmeal into boiling water, cook 15-20 minutes stirring frequently.
5 gal.	Water	3. Line counter pans with the mush bringing it up on to the sides. Save some of the mush to put on top of the pie.
20 lb.	Beef, ground	4. Brown beef, onions and garlic. Add tomatoes, salt, chili powder, and tobasco sauce. Simmer until thickened and well seasoned.
1 lb. 4 oz. E.P.	Onion, chopped	5. Divide meat sauce into mush-lined pans.
4 cloves	Garlic, minced	6. Spoon remaining mush into meat mixture seeing that it is covered with sauce, or, using a pastry bag flute mush over the top of the meat mixture.
2 #10 cans	*Tomatoes	7. Heat thoroughly in the oven.
6 oz.	Salt	
1/4 c.	Chili powder	
1/2 tsp.	Tobasco sauce	

* 1 #10 can tomato puree may be substituted for 1 #10 can tomatoes.

BACON AND APPLE CASSEROLE

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D-8082

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
7 No. 10 cans	Apples, sliced	1. Cook bacon; drain off fat.
3 lb.	Bacon, diced	2. Combine cornstarch, brown sugar, granulated sugar, and salt.
4 oz.	Cornstarch	3. Mix apples, bacon and dry ingredients.
3 lb.	Brown sugar	4. Put into baking pans or individual casseroles.
2 lb. 5 oz.	Granulated sugar	5. Combine bread crumbs and melted butter.
1 1/2 Tbsp.	Salt	6. Top apple mixture with buttered crumbs.
1 lb. (2 qt.)	Bread crumbs, fresh	7. Bake at 350° F. for 1 hour or until apples are tender and crumbs are browned.
8 oz. (1 c.)	Butter or fortified margarine, melted	

BACON, SWEET POTATO AND PINEAPPLE

Yield: 100 servingsSize of serving: 1

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25-30 lb. A.P. or 18 lb. E.P. (canned)	Sweet potatoes *	1. Peel raw sweet potatoes; steam 15-20 minutes or until tender.
2 oz. (1/4 c.)	Salt	2. Mash in large mixer using the wing beater. Add salt, fat and hot milk. Check for seasoning.
1 lb.	Butter or fortified margarine	3. Heat shortening, brown sugar and pineapple juice until sugar is melted.
* 1 - 2 qt.	Milk, hot	4. Pour 1 cup of glaze into large counter pan. Arrange pineapple slices in pan.
1 lb. 8 oz.	Shortening	5. Lay bacon on racks and pre-cook in oven until half done.
1 lb.	Brown sugar	6. Put No. 12 scoop of sweet potato on pineapple slice.
2 qt.	Pineapple juice	7. Wrap bacon slice around potato and pineapple. Fasten with wooden skewer.
100 slices (2 No.10 cans)	Pineapple	8. Bake at 425° F. until bacon is done.
100 slices (5 lbs.)	Bacon	9. Five minutes before baking is completed put a half marshmallow on top. Return to the oven to brown.
1 lb. 4 oz.	Marshmallows	

* NOTE:1.The quantity of milk needed will vary with moistness of the sweet potato.

2.Canned Mashed Sweet Potato. Remash sweet potato adding milk and seasonings as needed for desired consistency and flavor.

ROAST LOIN OF PORK

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Yield: 100 servings
Size of Serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
40-45 lb. 5 oz. 2 tsp.	Pork loin, trimmed Salt Pepper	1. Arrange pork in roasting pans fat side up. 2. Season with salt and pepper.
12 oz. 12 oz. 1 Tbsp. 1 tsp. As needed 2 gal.	Pork fat Flour Salt Pepper Kitchen Bouquet Stock, pork	* 3. Roast at 325° F. until internal temperature registers 185° F. 4. Drain drippings from meat. Skim as much fat as possible. 5. Add water to stock to make 2 gal. Heat to boiling. 6. Make a roux of pork fat and flour. Whip into stock stirring until mixture thickens. 7. Add salt and pepper. Add Kitchen Bouquet for desired color.
		* For this quantity of pork plan 3 1/2 to 4 hours; let roast rest for 1/2 hour before carving.

ROAST FRESH HAM

Yield: 100 servings
Size of serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
50-55 lb. or 30-35 lb. 5 oz. 2 tsp.	Fresh ham, bone in Fresh ham, boned Salt Pepper	1. Arrange pork in roasting pans fat side up. 2. Season with salt and pepper. 3. * Roast at 325° F. until internal temperature registers 185° F.
2 gal. 12 oz. 12 oz. 1 Tbsp. 1 tsp. As needed	Pork stock Pork fat Flour Salt Pepper Kitchen Bouquet	4. Drain drippings from meat. Skim as much fat as possible. 5. Add water to stock to make 2 gal. Heat to boiling. 6. Make a roux of pork fat and flour. Whip into stock stirring until mixture thickens. 7. Add salt and pepper. Add Kitchen Bouquet for desired color.
		* Plan 5-7 hours for this quantity of meat. The boned ham will require the longer time. Let roast rest for 1/2 hr. before carving.

ARABIAN PORK CHOPS

Yield: 100 servings
Size of serving: 1 chop - 5 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
33-35 lb. E.P. (100)	Pork Chops, cut 3 to 1 lb.	1. Flour chops; season with salt and pepper. Arrange in baking pans.
1 lb. to 1 lb. 8 oz.	Flour	2. Brown chops lightly in oven at 400°F.
4 oz. (1/2 c.)	Salt	3. Cook rice in boiling salted water in steam jacketed kettle or with water in steamer until partly done. Drain.
1 tsp.	Pepper	4. Place a scant No. 30 scoop of rice on each chop.
2 lb.	Rice, uncooked	5. Top with slice of onion and ring of green pepper.
2 oz. (1/4 c.)	Salt	6. Pour tomatoes over top.
2 1/2 qt.	Water	7. Bake at 325 - 350°F. until chops are tender (about 30-45 minutes). Baste chops if necessary during baking period.
100	Spanish onion slices 1/4 in. thick	
100	Green pepper rings 1/4 in. thick	
2 No. 10 cans or	Tomatoes	
100 slices	Tomatoes, fresh	

BREADED PORK CHOPS

Yield: 100 servings
Size of serving: 5 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
33-35 lb. E.P. (100)	Pork chops	1. Combine flour and salt.
1 lb. 8 oz.	Flour	2. Combine milk and beaten eggs.
2 oz. (1/4 c.)	Salt	3. Dredge chops in seasoned flour; dip in egg mixture and drain.
2 c.	Water	4. Dip chops in crumbs packing them on, then shaking off the excess.
18	Eggs, beaten	5. Arrange on greased baking sheet. Sprinkle with melted fat and paprika.
2 qts.	Dry crumbs	6. Bake at 350°F. for 30 min. or until tender.
8 oz.	Fat, melted	7. Baste chops with a little water and melted fat while baking.
As needed	Paprika	

Note: For different flavor add 2 Tbsp. poultry seasoning to flour and salt used for dredging the chops.

COUNTRY FRIED PORK CHOPS
WITH CREAM GRAVY

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Yield: 100 servings
Size of serving: 5 oz.

<u>Quantity</u>	<u>Ingredient</u>
30-35 lb. (100)	Pork Chops
1 lb. 8 oz.	Flour
4 oz. (1/2 c.)	Salt
2 tsp.	Pepper
As needed	Paprika
2 1/2 gal.	Milk
1 lb.	Flour
1 lb.	Fat
2 c.	Parsley, chopped

- Method
1. Combine flour, salt, and pepper; dredge pork chops.
 2. Arrange on baking sheet and sprinkle with paprika.
 3. Brown in oven at 400° F.
 4. Heat milk in bain marie to 180° F.
 5. Make a roux of fat and flour. Whip into hot milk stirring until mixture is thickened.
 6. Transfer pork chops to roasting pan; add pork drippings to milk gravy.
 7. Pour gravy over pork chops. Bake at 325° F. for 45 minutes to 1 hr. or until chops are fork tender.
 8. Garnish chops with chopped parsley.

GLAZED PORK CHOPS

Yield: 100 servings
Size of serving: 1 chop 5 oz.

<u>Quantity</u>	<u>Ingredient</u>
33-35 lb. E.P. (100)	Pork Chops,
1 lb. 8 oz.	Flour
4 oz. (1/2 c.)	Salt
1 tsp.	Pepper
16 - 20 (100 slices)	Lemons
3 lb.	Brown sugar
3 qt.	Catsup
6 qt.	Water

- Method
1. Combine flour, salt and pepper. Dredge chops in seasoned flour; arrange on baking pans. Brown in oven at 400° F. Remove from oven.
 2. Place slice of lemon on each chop.
 3. Combine catsup, brown sugar and water.
 4. Pour sauce over chops just before putting in the oven.
 5. Bake 1 to 1 1/4 hrs. at 350° F., basting frequently.

SPANISH PORK CHOPS

Yield: 100 servings
Size of serving: 1 chop (5 oz.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
33-35 lb. E.P.(100)	Pork chops	1. Combine flour, salt and pepper; dredge pork chops in seasoned flour.
1 lb.	Flour	2. Brown chops in oven at 400° F.
4 oz. (1/2 c.)	Salt	3. Heat tomatoes and onions in bain marie.
2 tsp.	Pepper	4. Make a roux of fat and flour. Whip into tomatoes. Cook stirring until thickened.
2 No. 10 cans	Tomatoes	5. Pour tomato sauce over chops.
1 lb. E.P.	Onions, chopped	6. Bake at 350° F. 25 - 30 minutes or until chops are tender. If sauce becomes dry add a little water.
12 oz.	Flour	
12 oz.	Fat	

STUFFED PORK CHOPS

Yield: 100 servings
Size of serving: 1 chop (6 oz.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
35-40 lb. E.P.(100)	Pork Chops	1. Cut chops 3/4 to 1 inch thick; split back to the bone to make a pocket.
1/2 c.	Onions, chopped	2. Saute onion in fat; combine with chopped bread, salt and poultry seasoning.
8 oz.	Fat	3. Stuff pork chops with the dressing
3 lb. 8 oz. (7 qt.)	Bread, fresh, chopped	4. Dredge in seasoned flour.
2 Tbsp.	Poultry seasoning	5. Brown in oven at 400° F. Reduce heat to 350° F. Add a little water to chops. Cook covered for 45 minutes to 1 hour or until chops are tender. Baste chops frequently to keep them moist.
2 oz. (1/4 c.)	Salt	6. Drain stock from chops; add water or stock to bring to 1 gal.; heat to boiling.
1 lb. (1 qt.)	Flour	7. Make a roux of fat and flour. Whip roux into hot stock stirring until mixture thickens. Add seasonings.
2 Tbsp.	Salt	8. Pour a little gravy over chops as they are served.
1 gal.	Stock	
6 oz.	Flour	
6 oz.	Fat	
2 Tbsp.	Salt	
1 tsp.	Pepper	

SAUSAGE IN ACORN SQUASH

Yield: 100 servingsSize of serving: 1/2 squash with
1 sausage ball.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
50	Acorn squash, medium	1. Wash squash, cut in half and remove seeds.
4 oz. (1/2 c.)	Salt	2. Place on baking sheets, steam for 10 minutes.
1 tsp.	Pepper	3. Season with salt, pepper and brown sugar.
1 lb.	Brown sugar	4. Combine sausage, bread crumbs, and water. Do not overmix.
16 lb.	Sausage, bulk	5. Using a No. 12 scoop divide the mixture into uniform portions (6 balls per pound).
2 lb. (4 qt.)	Bread crumbs, soft	6. Shape into balls; roll in flour.
1 qt.	Water	7. Brown in a moderate oven (350° F.) for 30 minutes or until sausage is nearly cooked.
1 lb. (1 qt.)	Flour	8. Place a sausage ball in cavity of each squash.
		9. Bake at 350° F. for 15-20 minutes or until sausage is done and squash is seasoned.
100	Parsley sprigs	10. Garnish with parsley.

SAUSAGE PATTY

Yield: 100 servingsSize of serving: 5 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
27 lb.	Pork sausage	1. Combine all ingredients; do not overmix.
3 lb. 8 oz.	Bread, fresh, chopped	2. Shape into patties, 3 per lb. of mix.
1 1/2 to 2 qt.	Water	3. Arrange on baking sheets. Sprinkle with paprika.
As needed	Paprika	4. Bake at 350° F. for 25-30 minutes or until patty is well done.

OVEN FRIED SAUSAGE LINKS

Yield: 100 servings
Size of serving: 2 large or
 4 small

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25 lb.	Link sausage	1. Arrange sausage links on racks placed in baking pans. 2. Bake at 350° F. for 25-30 minutes or until sausages are cooked.

SAUSAGE ROLLS

Yield: 100 servings
Size of serving: 2 rolls with
 1/4 c. gravy

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25 lb.	Sausage links (8 to 1 lb.)	1. Arrange sausage links on racks in baking pans. Bake at 350-375° F. until partially cooked.

Biscuit dough

2 oz. (1/4 c.)	Salt	2. Mix salt, baking powder and flour.
7 1/2 oz.	Baking powder	3. Rub fat into dry ingredients until the consistency of cornmeal.
7 lb. 8 oz.	Flour	4. Add milk and mix to a soft dough.
2 lb. 8 oz.	Fat	5. Divide dough into portions that are easily handled.
5 qt.	Milk	6. Knead on a floured board until dough is smooth on the under side.

Gravy

1 1/2 gal.	Milk	7. Roll into rectangular sheets 1/8 inch thick and 3 to 4 inches wide.
12 oz.	Flour	8. Wrap dough around sausage, seal and cut off.
12 oz.	Sausage drippings	9. Arrange rolls on baking sheets seam side down.
2 Tbsp.	Salt	10. Bake at 425° F. until dough is baked.
1/2 tsp.	Pepper	11. Heat milk to 180° F. in bain marie.
		12. Make a roux of sausage drippings and flour; whip into hot milk stirring until thickened.
		13. Add seasonings.

UPSIDE DOWN SAUSAGE CORNBREAD

Yield: 100-105 servings (7 pans)Size of serving: 1 piece

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb. (16/lb.)	Sausage links	1. Arrange sausages on baking racks.
4 lb. 8 oz.	Cornmeal	Bake in oven at 400° F. 20-30
4 lb. 8 oz.	Flour	minutes. Drain off fat; save
1 lb. 8 oz.	Sugar	for gravy.
2 Tbsp.	Salt	2. Cut brown wrapping paper to fit
9 oz.	Baking powder	bottom of 9 x 14 x 2 inch baking
3 3/4 qts.	Milk	pans.
18	Eggs, beaten	3. Arrange sausages, three per
1 1/2 c.	Sausage fat	portion, in baking pans.
		4. Mix cornmeal, flour, sugar, salt
		and baking powder.
		5. Combine milk, beaten egg and
		sausage drippings.
		6. Make a well in the middle of the
		dry ingredients. Stir in liquid
		until well combined. Do not
		overmix.
		7. Scale 3 lb. 4 oz. of mixture into
		each pan spreading carefully to
		not disturb the sausage.
		8. Bake at 400° F. for 30 minutes or
		until cornbread is baked.
		9. Loosen cornbread around edges
		of tin. Turn out as for upside-
		down cake into counter pans.
		Remove paper. Cut in 3 x 5
		pieces.
		10. Serve with sausage gravy.

Sausage Gravy:

2 lb. (1 qt.)	Sausage fat	1. Heat sausage drippings. Add
8 oz. E.P.	Onions, chopped fine	onion and green pepper cooking
1 lb. E.P.	Green peppers, chopped	until transparent.
	fine	2. Add flour; mix well.
1 lb.	Flour	3. Whip roux into hot water stirring
1 1/4 gal.	Water	until thickened. Add remaining
1 1/4 gal.	Milk	ingredients.
1/2 c.	Worcestershire sauce	4. Check for seasonings.
1/4 c.	Kitchen Bouquet	
To taste	Salt and pepper	

BARBECUED SPARERIBS

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D-8082

Yield: 100 servings
Size of serving: 5 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
40 lb.	Spareribs	1. Dredge spareribs in flour.
1 lb.	Flour	
1 c.	Bacon fat	2. Brown in roasting pan in oven at 400° F.
2 lb. E.P.	Onions, sliced thin	
2 1/2 Tbsp.	Pepper	3. Combine all ingredients for sauce. Pour over spareribs.
8 oz.	Sugar	
5 Tbsp.	Dry mustard	4. Roast in oven at 325° F. for 1 1/2 hours or until tender, basting spareribs as needed.
5 Tbsp.	Paprika	
1 qt.	Vinegar	
2 qt.	Catsup	
3 qt.	Water	
2 Tbsp.	Tabasco sauce	
1/2 c.	Worcestershire sauce	

ROAST SPARERIBS AND DRESSING

Yield: 100 servings
Size of serving: #16 scoop dressing
5 oz. spareribs

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
55-60 lb.	Spareribs, cut in portions	1. Dredge spareribs in seasoned flour.
1 lb.	Flour	
2 oz. (1/4 c.)	Salt	2. Brown in oven at 400° F.
1 tsp.	Pepper	
1 Tbsp.	Poultry seasoning	3. Reduce temperature to 325° F., cover pans and roast for 2 hrs. The covers may be removed during the last one-half hour of baking to brown.
		4. Water may be added during the cooking period as needed.
		5. Saute onions and celery in fat.
		6. Combine all ingredients for the dressing; check seasonings.
		7. Bake at 350° F. for 1 hour.

Dressing:

8 lb. (16 qts.)	Bread, chopped
2 lb.	Fat
8 oz. E.P.	Onion, chopped
1 lb. 5 oz.	Celery, chopped
1/2 c.	Parsley, chopped
2 oz. (1/4 c.)	Salt
2 tsp.	Pepper
1/4 c.	Poultry seasoning
To moisten	Stock

CHICKEN OR TURKEY AND VEGETABLE PIE

Yield: 100 servingsSize of serving: 8 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
7 lb. 8 oz. E.P.	Chicken or turkey meat, cooked and cut	1. Heat stock and chopped onion in bain-marie, or steam jacketed kettle.
3 gal.	Chicken or turkey stock	
6 oz. E.P.	Onions, chopped	2. Make a roux of fat and flour. Whip into hot stock; cook until thickened, stirring frequently.
2 lb.	Chicken fat or margerine	3. Steam carrots and potatoes until just tender.
2 lb.	Flour	4. Cook celery and peas in boiling salted water in steam-jacketed kettle until just tender; drain.
9 lb. E.P.	Potatoes, diced	5. Combine all ingredients. Add seasonings and check.
12 oz. E.P.	Carrots, diced	6. Put 6 qt. of mixture in large counter pan. Cover hot mixture with drop crust.
2 lb. E.P.	Celery, diced	
5 lb.	Peas, frozen	
2 oz. (1/4 c.)	Salt	
1 tsp.	Pepper	

Drop Crust

2 lb. 4 oz.	Egg whites	1. Combine beaten eggs, milk, sugar and salt.
1 lb. 8 oz.	Egg yolks	2. Sift flour and baking powder together.
2 qts.	Milk	3. Combine dry and liquid ingredients; do not overmix.
2 Tbsp.	Sugar	4. Stir in melted shortening
2 Tbsp.	Salt	5. Pour 2 c. batter over each pan of hot chicken mixture.
2 lb.	Flour	6. Bake at 425°F. for 25 to 30 minutes until crust is baked.
2 oz.	Baking powder	
1 lb.	Fat, melted	

CHICKEN OR TURKEY LOAF

Yield: 96 servings

Size of serving: 4 oz., 1/4 c.
gravy

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
8 lb. E.P.	Cooked chicken or turkey meat, chopped	1. Heat chicken stock and milk to 180°F.
3 1/2 qt.	Chicken stock	2. Make roux of fat and flour; whip into hot stock stirring until thickened.
1 qt.	Milk	3. Combine chicken or turkey meat, gravy, celery, eggs, cracker crumbs, salt and lemon juice.
8 oz.	Flour	4. Pack 3 lb. mixture into each greased pudding pan.
1 lb.	Chicken fat or fat	5. Bake in pans of water at 350°F. for 1 hour or until a silver knife inserted comes out clean.
2 lb. E.P.	Celery, chopped	6. Let stand 15-20 minutes before serving; cut each pan into 12 servings.
24	Eggs, beaten	
2 lb. 8 oz.	Cracker crumbs	
2 oz. (1/4 c.)	Salt	
1/2 c.	Lemon juice	

Gravy

2 gal	Chicken stock	7. Heat chicken stock to boiling.
12 oz.	Fat	8. Make a roux of fat and flour; whip into hot stock stirring until thickened.
12 oz.	Flour	9. Add salt, pepper and chopped parsley.
2 Tbsp.	Salt	
1 tsp.	Pepper	
1 c.	Parsley, chopped	

CREAMED CHICKEN OR TURKEY

Yield: 100 servings

Size of serving: 6 oz. (2/3 c.) on
1 slice toast

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
*12 lb. E.P.	Chicken or turkey meat cooked, diced	1. Heat chicken or turkey stock, milk, cream and onion in bain-marie to 180°F.
3 gal.	Chicken or turkey stock	2. Make a roux of fat and flour.
2 qt.	Milk	3. Whip in roux; cook stirring until mixture begins to thicken.
1 qt.	Coffee cream or evaporated milk	4. Add salt and pepper; check for seasoning.
4 oz. E.P.	Onions, minced	5. Combine chicken and sauce. Re-heat in oven before serving.
2 lb. 4 oz.	Flour	6. Prepare toast as needed during serving period.
2 lb. 4 oz.	Fat, chicken	
2 oz. (1/4 c.)	Salt	
1 tsp.	Pepper	
100 slices	Bread, toasted	

* Cook 30 lb. eviscerated fowl for 10 lb. E.P. cooked chicken meat. Cook 20 lb. eviscerated turkey for 9 lb. E.P. turkey meat.

Chicken or Turkey a la Queen

6 lb.	Pineapple tidbits, drained.	1. Substitute pineapple tidbits for 4 lb. chicken or turkey meat adding just before serving.
1 lb.	Salted almonds, slivered	2. Serve on chow mein noodles garnishing with almonds.
6 lb.	Chow mein noodles	

CHICKEN OR TURKEY HASH

Yield: 100 servings

Size of serving: 6 oz., 1/4 c. gravy.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
10 lb. E.P.	Chicken or turkey meat, cooked	1. Cut or chop chicken or turkey meat.
6 oz. E.P.	Onions, chopped	2. Saute onions in fat
4 oz.	Fat	3. Combine onions, chopped bread, melted fat, seasonings and chicken or turkey meat.
4 1/4 gal.	Bread, chopped	4. Add chicken stock to moisten.
1 lb. 8 oz.	Chicken fat melted, or margerine	5. Pile loosely into counter pans.
2 Tbsp.	Poultry seasoning	6. Bake at 350°F. for 30-40 min.
1/4 c.	Salt	7. Garnish with chopped parsley.
1 tsp.	Pepper	
To moisten	Chicken stock	
1 c.	Parsley, chopped	
2 gal.	Chicken stock	8. Heat chicken stock to boiling.
2 lb.	Chicken fat or margerine	9. Make a roux of fat and flour. Whip into hot stock stirring until mixture thickens.
2 lb.	Flour	10. Check for seasoning.
To taste	Seasoning	

CHICKEN GIBLETS AND MUSHROOMS ON RICE

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.),

No. 16 scoop of rice

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
12 lb. A.P. or 4 lb. E.P.	Chicken giblets	1. Simmer giblets in water until tender. Drain, cool and trim.
2 gal.	Chicken or giblet stock	2. Cut large pieces.
1 lb. 12 oz.	Fat	3. Heat stock in bain-marie.
1 lb. 12 oz.	Flour	4. Make a roux of fat and flour. Whip into hot stock; cook, stirring until thickened.
1 lb. E.P.	Onions sliced	5. Saute mushrooms, onions and peppers in 1 lb. fat. Add to sauce.
3 lb.	Mushrooms sliced	6. Combine all ingredients. Check for seasoning.
5 oz. E.P.	Green pepper, diced	7. Cook rice in boiling salted water until tender; drain.
1 lb.	Fat	8. Reheat rice in oven as needed.
1 qt.	Coffee cream or evaporated milk	
2 oz. (1/4 c.)	Salt	
1/4 c.	Worcestershire sauce	
5 lb.	Rice	
2 1/2 gal.	Water, boiling	
2 oz. (1/4 c.)	Salt	

CHICKEN OR TURKEY A LA KING

Yield: 100 servingsSize of serving: 5 oz. (2/3 c.)

1 slice toast

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
*10 lb. E.P.	Chicken or turkey meat cut in 1-inch cubes	1. Heat chicken stock, milk and onions in bain-marie. Remove onions
2 1/4 gal.	Chicken stock	2. Make a roux of fat and flour. Whip into stock. Cook until thickened, stirring frequently.
1 1/2 qt.	Milk	3. Saute mushrooms and green peppers in fat.
4 oz. E.P.	Onions, sliced	4. Combine mushrooms, peppers, cream and seasonings with stock. Heat thoroughly.
2 lb. 8 oz.	Chicken fat or margerine	5. Combine chicken and sauce. Heat thoroughly.
2 lb. 8 oz.	Flour	6. Serve on toast, biscuits, rusks, or in patty shell.
4 lb.	Mushrooms, sliced	
14 oz. E.P.	Green pepper, diced	
1 lb.	Fat	
6 oz. (3/4 c.)	Pimiento, diced	
1 1/2 qt.	Evaporated milk or coffee cream	
2 oz. (1/4 c.)	Salt	
1 1/2 tsp.	Pepper	
100 slices	Bread, toasted	

* Cook 30 lb. eviscerated fowl for 10 lb. E.P. cooked chicken. Cook 20 lb. eviscerated turkey for 9 lb. E.P. cooked turkey.

Variation: Add 32 hardcooked, diced eggs. Reduce chicken or turkey meat to 7 lb.

FRIED CHICKEN

Yield: 100 servings
Size of serving: 1/4 chicken

QuantityIngredient

25	Chickens (fryers) 2½-3 lb., cut in quarters
4 lb.	Flour
2 Tbsp.	Paprika
2 oz. (1/4 c.)	Salt
2 tsp.	Pepper

Variation: Add to flour mixture
2 Tbsp. Oregano
2 Tbsp. Rosemary
1 Tbsp. Garlic salt

Method I

1. Make a dredge by combining flour, paprika, salt and pepper.
2. Dip chicken in cold water; drain. Dredge chicken in flour mixture.
3. Arrange chicken, skin side up, on greased baking pans.
4. Drizzle melted fat over chicken.
5. Bake at 350°F. for 50-60 min. or until chicken is fork tender. Baste chicken with fat occasionally, using a pastry brush.

Method II

1. Dredge chicken as in Method I
2. Fry in deep fat at 300-325°F. until tender (about 20-30 min.)
3. Remove from fat and drain.

Method III

1. Dredge chicken with seasoned flour as in Method I.
2. Fry chicken in fat for 2-4 min. at 375°F. or to the desired degree of surface brownness.
3. Place chicken in a single layer in a roasting pan.
4. Drizzle a mixture of chicken stock and butter over the chicken.
5. Bake the chicken in an oven at 325-350°F. for 30-40 min. The chicken should be turned at least once during the baking process.

CHICKEN OR TURKEY AND NOODLES

Yield: 100 servings

Size of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
5 lb.	Noodles	1. Cook noodles in boiling salted water until tender. Drain and wash well to remove starch.
4 gal.	Water	2. Heat chicken stock with bay leaves and chopped onion.
4 oz.	Salt	3. Make a roux of flour and chicken fat.
3 gal.	Chicken stock	4. Remove bay leaves from the stock; whip in roux, stirring until stock is thickened.
1 lb. 12 oz.	Flour	5. Add marjoram, Worcestershire sauce, salt, pepper and tabasco sauce.
2 lb. 8 oz.	Chicken fat	6. Combine noodles, chicken gravy, chopped chicken or turkey and pimiento. Check for seasoning.
6 oz.	Onions, chopped	7. Put in baking pans, top with bread crumbs and bake at 350-400°F. until the crumbs are browned and the mixture is thoroughly heated.
2	Bay leaves	8. Garnish with parsley before sending to the counter.
1 tsp.	Marjoram	
1/3 c.	Worcestershire sauce	
1/4 - 1/2 c.	Salt	
1 tsp.	Pepper	
1-2 shots	Tabasco sauce	
7 oz. E.P.	Chicken or turkey meat coarsely chopped	
10 oz.	Pimiento, diced	
1 qt.	Bread crumbs	
1 1/2 c.	Parsley, chopped	

CHICKEN OR TURKEY TETRAZZINI

Yield: 100 servings

Size of serving: 6 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
7 lb. E.P.	Chicken or turkey meat cooked and diced	1. Heat stock in bain-marie.
2 gal.	Chicken or turkey stock	2. Saute mushrooms, onions and garlic in chicken fat. Add flour to make a roux.
3 lb.	Mushrooms, sliced	3. Whip roux into hot stock stirring until mixture thickens.
1 lb. E.P.	Onions, chopped	4. Add evaporated milk, sherry and oregano.
3 cloves	Garlic, minced	5. Cook spaghetti in boiling salted water until tender. Drain and rinse with cold water.
2 lb. 8 oz.	Chicken fat or margarine	6. Combine spaghetti and sauce. Add salt and pepper; check for seasoning.
1 lb. 12 oz.	Flour	7. Put in counter pans. Sprinkle top with grated cheese. Bake at 400°F. until it is bubbly and the cheese melted.
1 gal.	Evaporated milk	8. Garnish with chopped parsley before taking to the counter.
1 c.	Cooking sherry	
1 tsp.	Oregano	
5 lb.	Spaghetti, broken	
4 gal.	Water, boiling	
4 oz.	Salt	
1/4 c.	Salt	
1 tsp.	Pepper	
2 c.	Grated cheese	
2 c.	Parsley, chopped	

ROAST TURKEY

Yield: 40-45 servings
Size of serving: 2 1/4 oz. turkey meat.
 1 No. 16 scoop dressing
 1/4 c. giblet gravy

Preparation of bird:

1. Remove pin feathers; pull back skin from neck and cut off neck. Pull out longest tough tendons in the legs.
2. Clean out small pieces of lung and tissue that might be left in the body cavity. Wash bird thoroughly.
3. Rub inside of cavity with salt and pepper to season.
4. Fasten wings under body and leg joint in tail-cut.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20-22 lb. 4 oz. (1 c.) 6 oz. (3/4 c.) 1/2 tsp. 1 tsp. 1/4 tsp.	Turkey, eviscerated Flour Butter or margarine Paprika Salt Pepper	1. Mix flour, butter or margarine, and paprika. Spread over wings, thighs, and breast of bird <u>or</u> cover with a triple thickness of cheesecloth saturated with melted fat.
4-5 qts.	Bread Dressing	2. Roast uncovered at 300-325° F. for 4 1/2 - 5 hours or until a thermometer inserted between thigh and body registers 160° F. 3. Remove from oven and let rest for 20-30 minutes before carving. 4. Remove skin from carcass. Carve in thin slices separating white meat from dark meat. * #

Set-up for Counter:

1. Put No. 16 scoop of dressing in serving pan. Arrange dark meat topped with slice of white meat on the dressing.
2. Cover with towel or aluminum foil; heat in steamer for 5 minutes.
3. Pour a little giblet gravy over each portion before sending to the service counter.

* The breast meat (each side) may be removed in one piece and sliced on the electric slicer.

Recook skin and carcass in water to make stock and to salvage additional bits of turkey meat. These should be used in hash or other turkey dishes.

GIBLET GRAVY

8 oz. (2 c.) 8 oz. (1 c.) 1 Tbsp. to taste	Liver Heart Gizzard Neck Flour Fat or turkey drippings Salt Pepper	1. Wash giblets and neck. 2. Cover with cold water and bring to a boil; simmer until tender. 3. Trim off gristle; cut into small pieces. 4. Bring volume of stock to 3 qts. with water or additional drippings and stock. 5. Make a roux of fat and flour; whip into hot stock; cook stirring until thickened. 6. Add seasonings and giblets.
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HUNGARIAN GOULASH

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Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)
on noodles

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
30 lb.	Veal stew meat	1. Brown meat and onions in fat in steam jacketed kettle.
5 lb. E.P.	Onions, sliced	2. Add water and simmer until tender.
10 oz.	Fat	3. Chop garlic very fine in salt.
2 gal.	Water	4. Add all seasonings and tomato juice to veal. Bring volume to 5 gal. with water for 100 servings.
2 tsp.	Caraway seed	5. Combine flour and fat to make a roux. Whip into hot meat mixture. Cook, stirring until thickened.
2 Tbsp.	Marjoram, powdered	6. Check seasonings.
8 cloves	Garlic, minced	7. Cook noodles in boiling salted water. Drain and rinse with cold water.
4 oz. (1/2 c.)	Salt	8. Reheat noodles by sauteing in fat in oven or on top of stove. Garnish with chopped parsley.
2 Tbsp.	Paprika	9. Serve goulash on noodles.
1 gal.	Tomato juice	
2 lb. 8 oz.	Flour	
2 lb. 8 oz.	Fat	
8 lb.	Noodles, broken	
8 oz. (1 c.)	Salt	
8 gal.	Water	
2 lb.	Fat	
2 c.	Parsley, chopped	

ESCALLOPED PORK OR VEAL AND RICE

Yield: 100 servingsSize of serving: 6 oz. (3/4 c.)

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
15 lb. E.P.	Pork or veal, cooked, diced	1. Cook rice in boiling salted water until tender. Drain and rinse.
4 lb.	Rice	2. Heat stock with bay leaf to boiling. Remove bay leaf.
4 gal.	Water, boiling	3. Make a roux of fat and flour; whip into stock. Cook, stirring until thickened.
2 oz. (1/4 c.)	Salt	4. Add seasonings to gravy. Combine meat, rice and seasonings.
2 gal.	Stock	5. Put into baking pans.
1	Bay leaf	6. Combine crumbs and butter or margarine. Sprinkle over rice mixture.
8 oz. E.P.	Onions, minced	7. Bake at 350-375° F. until mixture is bubbling and crumbs are browned.
2 oz. (1/4 c.)	Celery salt	8. Garnish with chopped parsley just before serving.
2 tsp.	Pepper	
2 oz. (1/4 c.)	Salt	
1 lb. 4 oz.	Fat	
1 lb. 4 oz.	Flour	
1 lb.	Butter or fortified margarine, melted	
1 lb. (1 qt.)	Bread crumbs; soft	
2 c.	Parsley, chopped	

Yield: 100 servings
Size of serving: 1 patty
4 oz. raw

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
15 lb.	Veal, ground	<ol style="list-style-type: none"> 1. Combine all ingredients except dry crumbs and paprika. Do not overmix. 2. Shape, into patties 4 oz. each. 3. Roll in dry bread crumbs. 4. Arrange on greased baking pans. Sprinkle with paprika. 5. Bake in a moderate oven (350°F.) for 25 to 30 minutes.
5 lb.	Pork, ground	
2 lb. E.P.	Celery, chopped fine	
1 lb. 8 oz. (3 qt.)	Bread crumbs, soft	
1 qt.	Water, cold	
4 oz. (1/2 c.)	Salt	
1 c.	Catsup	
1 c.	Worcestershire sauce	
1 lb. 8 oz.	Bread crumbs, dry	
As needed	Paprika	

BARBECUED VEAL BALLS

Yield: 100 servings
Size of serving: 2 balls

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
12 lb.	Veal, ground	<ol style="list-style-type: none"> 1. Combine meats, onions, salt, milk, bread and eggs. Do not overmix. 2. Dip meat with No. 20 scoop; shape into balls; dredge in flour. 3. Arrange in greased baking pans. Brown in oven at 400° F. 4. Combine the ingredients for the sauce; pour over meat balls. 5. Bake covered in a moderate oven (350° F.) for 25 to 30 minutes.
6 lb.	Pork, fresh, ground	
6 oz. E.P.	Onions, chopped	
3 oz. (1/3 c.)	Salt	
2 1/2 qt.	Milk	
2 lb. 8 oz. (5 qt.)	Bread crumbs, soft	
10	Eggs, beaten	
1 lb. (1 qt.)	Flour	

BARBECUE SAUCE

3 c.	Dill pickles, diced
1 1/2 qt.	Dill pickle juice
2 qt.	Chili sauce
1 No. 5 can	Tomato soup
1 1/2 qt.	Water
1/2 c.	Worcestershire sauce
1/2 Tbsp.	Tobasco sauce
2 Tbsp.	Salt

VEAL CHOPS AMBROSIA

Yield: 100 servings
Size of serving: 5 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
33-35 lb.(100)	Veal chops	1. Saute garlic in melted fat in roasting pan.
8 cloves	Garlic, minced	2. Combine flour,salt, thyme and cayenne pepper. Dredge veal chops.
1 lb. 8 oz.	Fat	3. Brown in hot fat in oven at 400° F.
1 lb.	Flour	4. Remove chops from oven. Lay lemon slice on each chop.
4 oz. (1/2 c.)	Salt	5. Combine Worcestershire sauce, bay leaves and stock; pour over chops.
2 tsp.	Thyme	6. Cover and bake for 1 hour or until chops are tender at 325° F. adding more stock as necessary to keep chops moist.
1 tsp.	Cayenne Pepper	
100	Lemon slices	
1/4 c.	Worcestershire sauce	
12-16	Bay leaves	
1 qt.	Beef stock	

VEAL BIRDS

Yield: 100 servings
Size of serving: 4 oz. raw meat

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25 lb. E.P. (100)	Veal cutlet, cut thin	1. Saute onion, parsley, and celery in fat.
6 lb.	Bread, chopped	2. Combine bread, sauted vegetables, salt, pepper, and poultry seasoning. Moisten with stock or fat.
1 lb. 8 oz.	Fat	3. Put No. 12 scoop of dressing on cutlet. Roll and fasten with skewer.
3/4 c.	Onion, chopped	4. Combine flour, salt, and pepper. Dredge veal bird in flour.
1/2 c.	Parsley, chopped	5. Arrange on greased baking sheet. Sprinkle with paprika.
3 c.	Celery, chopped	6. Brown in oven at 400° F.
3 Tbsp.	Salt	7. Transfer meat to roasting pans.
2 tsp.	Pepper	8. Heat stock to boiling. Make a roux of fat and flour. Whip into hot stock stirring until mixture thickens.
3 Tbsp.	Poultry seasoning	9. Pour stock over meat. Cover and bake at 300-325° F. for 30 to 45 minutes or until tender.
To moisten	Stock or melted fat	
1 lb.	Flour	
4 oz. (1/2 c.)	Salt	
2 tsp.	Pepper	
As needed	Paprika	
8 oz.	Fat, melted	
1 1/2 gal.	Beef stock	
6 oz.	Flour	
6 oz.	Fat	

BREADED VEAL CUTLET

Yield: 100 servingsSize of serving: 4 oz. raw weight

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25 lb. E.P. (100)	Veal cutlets	1. Combine flour, salt and pepper.
1 lb.	Flour	2. Combine beaten eggs and milk or water.
2 oz. (1/4 c.)	Salt	3. Dredge cutlet in seasoned flour; dip in egg mixture. Drain.
2 tsp.	Pepper	4. Dip cutlet into crumbs; pack on well, shaking off excess.
10	1/2 gs, beaten	5. Arrange cutlets on greased baking pan. Sprinkle with paprika then with melted fat.
3/4 qt.	Milk or water	6. Bake at 350° F. for 30-40 minutes or until cutlets are tender.
3-4 qts.	Bread crumbs, fine, dry	Baste with water or melted fat as necessary.
As needed	Paprika	
1 lb.	Fat, melted	
As needed	Water or stock	

Variation: Proceed as above. Cook cutlets by frying in deep fat at 360° F. until browned. Drain and arrange on racks placed in baking pans. Bake at 350° F. for 25-30 minutes.

BAKED VEAL HEARTS

Yield: 100 servingsSize of serving: 3 1/3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
40 lb. E.P. (50 lb. A.P.)	Veal Heart	1. Trim, wash, and slice heart.
	trimmed & sliced	2. Combine flour, salt and pepper. Dredge heart in seasoned flour.
1 lb. 4 oz.	Flour	3. Place heart in melted fat in baking pans; brown in oven at 400° F.
6 oz. (3/4 c.)	Salt	4. Add stock, vegetables and seasonings. Cover; bake in oven at 300-325° F. until tender (about 2-3 hours). Add more stock as needed.
2 tsp.	Pepper	5. If necessary add more thickening to gravy before serving.
2 lb.	Fat, melted	
2 to 2 1/2 gals.	Stock or water	
8 oz. E.P.	Green pepper, chopped	
1 lb. E.P.	Onions, chopped	
1 lb. E.P.	Carrots, chopped	
1/2 c.	Parsley, chopped	
4 oz. (1/2 c.)	Celery salt	

VEAL CUTLET IN OLIVE SAUCE

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Yield: 100 portions

Size of serving: 4 oz. raw

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25 lb. (100)	Veal steaks	1. Combine flour, salt, pepper and paprika.
1 lb. 8 oz.	Flour	2. Dredge veal steak in seasoned flour and arrange on greased baking sheets.
1 Tbsp.	Salt	3. Brown in oven at 400 degrees F.
1 tsp.	Pepper	4. Arrange veal steak in overlapping layers in roasting pan.
1 Tbsp.	Paprika	5. Combine onions and green peppers; sprinkle over top of veal steak.
1 lb. 8 oz.	Fat	6. Combine tomato soup, water and brine from the olives. Pour over the veal steak.
2 lb. E.P.	Green pepper, chopped	7. Bake at 350 degrees F. for 30 min. Add olives and continue baking 15 to 25 min. or until veal is tender.
4 lb. E.P.	Onion, chopped	
3 #5 cans	Tomato soup	
2 qts.	Water or stock	
1 1/2 qts.	Olives, chopped (include brine)	

VEAL STEW WITH DUMPLINGS

Yield: 100 servings

Size of serving: 6 oz. and 1 dumpling

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb.	Veal stew meat	1. Brown meat in fat in steam jacketed kettle.
1 lb.	Fat	2. Add water; simmer until fork tender (1 hr.)
to cover	Water	3. Make a roux of fat and flour; thicken meat mixture.
2 lb.	Flour	4. Steam potatoes, carrots, onions, and celery until tender. Do not over cook.
2 lb.	Fat	5. Add vegetables and seasonings to meat mixture. Add water to bring volume to 6 gal. for 100 servings. Check for seasonings.
7 lb. 8 oz. E.P.	Potatoes, diced	6. Place 6 qts. mixture in long counter pans. Heat thoroughly in oven before topping with dumplings.
7 lb. 8 oz. E.P.	Carrots, diced	
7 lb. 8 oz. E.P.	Onions, cut	
2 lb. E.P.	Celery rings	
5 oz.	Salt	
1 tsp.	Pepper	
2 Tbsp.	Marjoram	
2 Tbsp.	Monosodium Glutamate	
<u>Dumplings</u>		
4 lb. 8 oz.	Flour	1. Mix flour, baking powder and salt.
4 1/2 oz.	Baking powder	2. Rub in shortening.
2 Tbsp.	Salt	3. Add milk; mix to a soft dough.
1 lb.	Shortening	4. Dip No. 30 scoop into melted fat then dip dumplings; place on greased pan.
1 3/4 qt.	Milk	5. Steam 6-8 min. or until done.
1 lb.	Fat, melted	6. Place dumplings on top of hot stew.
2 c.	Parsley, chopped	7. Garnish with a little hot gravy and chopped parsley.

VEAL OR LAMB PATTY WITH BACON

Yield: 100 servingsSize of serving: 1 patty, 4 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
20 lb.	Veal or lamb, ground	1. Combine meat, bread, salt, pepper, and water. Do not overmix.
4 lb. (8 qt.)	Bread, fresh, chopped	2. Shape into patties 4 oz. each.
2 oz. (1/4 c.)	Salt	3. Arrange on baking sheets.
2 tsp.	Pepper	Sprinkle with paprika.
1 1/2 to 2 qt.	Water	4. Bake at 350° F. for 30 to 40 minutes, or until patties are baked throughout.
5 lb. (100)	Bacon slices	5. Arrange bacon on rack in baking pan.
As needed	Paprika	6. Bake 20-25 minutes until crisp.
		7. Arrange strip of bacon across veal or lamb patty.

ROAST LEG OF VEAL

Yield: 100 servingsSize of serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
40-45 lb. E.P.	Veal leg, bone-in	1. Arrange roast on racks in baking pans.
2 gal.	Stock	* 2. Roast at 300° F. until meat thermometer registers 170° F.
12 oz.	Fat	3. Remove roast from oven. Drain off drippings; add water to make 2 gal. Heat to boiling.
12 oz.	Flour	4. Make a roux of fat and flour. Whip into hot stock stirring until thickened.
2 Tbsp.	Salt	5. Add salt and pepper; check for seasonings.
1 tsp.	Pepper	6. Let roast rest for 1/2 hour before carving.
Note: For variety roast may be rubbed with a clove of garlic or rubbed with dried thyme or crumbled bay leaf before putting in oven.		* Allow 6 hours for this quantity of roast. If legs are divided and rolled less roasting time will be necessary. Roast to internal temperature of 180° F.

ROAST VEAL SHOULDER

Yield: 100 servings
Size of serving: 3 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
33-35 lb.	Veal shoulder, boned and rolled	1. Arrange roast on racks in roasting pans.
2 gal.	Stock	* 2. Roast at 300° F. until meat thermometer registers 180° F.
12 oz.	Fat	3. Remove roast from oven. Drain off drippings; add water to make 2 gal. Heat to boiling
12 oz.	Flour	4. Make a roux of fat and flour; whip into stock stirring until thickened. Add salt and pepper; check for seasonings.
1 Tbsp.	Salt	5. Let roast rest for 1/2 hour before carving.
1 tsp.	Pepper	* Allow 4-5 hours for this quantity of roast.

NOTE: For variety lay strips of bacon across top of roasts before putting in oven. Or, rub roast with clove of garlic, dried thyme or crumpled bay leaf. Or, brush roast with soy sauce.

VEAL SCALLOPINI

Yield: 100 servings
Size of serving: 4 oz. raw

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
25 lb. (100)	Veal outlets	1. Dip veal steaks in cheese; saute in fat.
1 lb.	Grated parmesan cheese	2. Arrange in overlapping layers in roasting pan.
1 lb.	Fat	3. Cook mushrooms, garlic and onions in fat until tender. Add salt, cayenne pepper and mustard.
6 lb.	Mushrooms, sliced	4. Add flour to mushroom mixture blending until smooth.
1 lb.	Fat	5. Add hot stock and wine stirring until mixture thickens.
5 oz.	Salt	6. Cover veal with sauce. Bake covered at 325° F. for about 45 minutes to 1 hour or until veal is tender.
8 cloves	Garlic, minced	
2 lb. E.P.	Onions, chopped	
2 Tbsp.	Mustard, prepared	
1/2 tsp.	Cayenne pepper	
8 oz.	Flour	
1 gal.	Beef stock, hot	
2 c.	White wine or Cooking Sherry	

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FRENCH FRIED SWEETBREADS

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Yield: 100 servings
Size of serving: 3 - 3 1/2 oz.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
30 lb.	Sweetbreads	1. Wash sweetbreads. Cover with water; add lemon juice and salt.
1 c.	Lemon juice or vinegar	2. Simmer for 30-35 minutes. Drain.
1/4 c.	Salt	3. Plunge into cold water. Remove connecting membrane and break into pieces. Drain well.
16	Eggs	4. Beat eggs and combine with milk.
1 1/2 qt.	Milk	5. Dredge sweetbreads with flour, dip in egg mixture and drain.
1 lb. 8 oz.	Flour	6. Coat sweetbreads with crumbs, packing the crumbs on well then shaking off the excess.
2 - 3 lb.	Bread crumbs	7. Fry in deep fat at 385°F until browned.
		8. Serve with tartar sauce or other suitable sauce or accompaniment.

CREAMED CHICKEN AND SWEETBREADS

Yield: 100 servings
Size of serving: 6 oz.-1 slice toast

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
7 lb. E.P.	Chicken, cooked and diced	1. Heat chicken stock, milk and evaporated milk or light cream to 180°F. in bain marie.
5 lb. E.P.	*Sweetbreads, cooked and diced	2. Add minced onion.
2 gal.	Chicken stock	3. Make a roux of chicken fat and flour. Whip into hot stock stirring until mixture thickens.
3 qts.	Milk	4. Add salt, celery salt and peppers.
3 qts.	Evaporated milk or light cream	5. Fold in chicken, sweetbreads and pimiento.
4 oz. E.P.	Onion, chopped	6. Make toast as needed for service.
2 lb.	Chicken fat	
2 lb.	Flour	
4 oz.	Salt	
2 Tbsp.	Celery salt	
1 tsp.	Pepper	
8 oz.	Pimiento	
	toes	
	diced	
100 slices	Toast	
* 10 lb. A.P.	Sweetbreads	1. Bring water, salt and lemon juice to boil.
To cover	Water	2. Drop in sweetbreads; simmer 25-30 min.
2 oz. (1/4 c.)	Salt	3. Drain and plunge into cold water. Remove membrane and veins using a sharp knife.
1 c.	Lemon juice	

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NEW YORK STATE COLLEGE OF HOME ECONOMICS
AT CORNELL UNIVERSITY, ITHACA, NEW YORK

SOUP RECIPES

SOUP RECIPES

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BEEF STOCK OR BOUILLON

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
18 lbs.	Beef	1. Place beef, bones, chicken, salt and water in stock pot or steam-jacketed kettle. Bring to boil slowly.
24 lbs.	Bones	
12 lbs.	Chicken necks and wings	
5 oz.	Salt	2. Add remaining ingredients and simmer slowly for five hours. Add water as needed to maintain original volume.
7 gals.	Water	
2 lbs. 8 oz. E.P.	Carrots, quartered	3. Strain stock into stock pot; chill in a sink of running cold water. Refrigerate stock.
12 oz. E.P.	Onions, quartered	
5	Cloves, whole	4. Remove congealed fat just before reheating stock. A complete covering of fat will keep stock from spoiling readily.
2 cloves	Garlic	
12 oz. E.P.	Celery stalks or leaves	

Note 1: To clarify stock for consomme or bouillon: Mix 3 slightly beaten egg whites, egg shells and 1/3 cup cold water for each gallon of stock. Add to stock; bring to boiling, stirring constantly; boil for 2 minutes. Let stock stand for approximately 1 hour; strain through a double layer of cheesecloth.

Note 2: Lean chopped beef may also be added to help clarify and enrich stock.

Note 3: Clear soups: On standing, sediment in the stock settles at the bottom. Remove stock carefully in order not to disturb sediment. Use stock and sediment at bottom for gravies.

BEEF CONSOMME

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
7 lbs.	Lean beef, coarsely ground	1. Mix beef, carrots, onions, egg whites and water in stock pot; add beef broth and bring to boil. Reduce heat and simmer 1 1/2 hours, stirring frequently.
5 oz. E.P.	Carrots, quartered	
10 oz. E.P.	Onions, quartered	2. Place stock pot in sink of cold running water to chill; remove fat from top.
1/4 cup	Egg whites	
1 qt.	Water	3. Heat stock in bain marie or over slow heat until consomme clears; strain through double thickness of cheesecloth.
7 gals.	Beef broth	
To taste	Salt	4. Add water to bring volume to 6 gals.
To taste	Pepper	
		5. Taste for seasoning. Approximately 1/4 to 1/3 cup salt and 1/2 teaspoon pepper may be needed.

CONSOMME MADRILENE

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 1/4 gals.	Beef stock	1. Combine stocks and tomato juice; heat in bain marie.
2 1/4 gals.	Chicken stock	
1 1/2 gals. (2 cans No. 10)	Tomato juice	2. Tie onions, bay leaves, celery leaves, and cloves loosely in cheese-cloth bag. Let stand in stock for 1 to 2 hours. Remove bag.
4 oz. E.P.	Onions, sliced	
3	Bay leaves	
4 oz.	Celery leaves	3. Add Worcestershire and Tabasco sauces.
1 Tablespoon	Worcestershire sauce	4. Taste for seasoning. Approximately 1/4 to 1/3 cup salt and 1/2 teaspoon pepper may be needed.
3 Shots	Tabasco sauce	
To taste	Salt	
To taste	Pepper	

TOMATO BOUILLON

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 gals.	Beef stock	1. Heat stock, tomato juice and tomato puree in bain marie.
1 can, No. 10	Tomato puree	
3 cans, No. 10	Tomato juice	2. Tie seasonings loosely in cheese-cloth bag; add to soup.
3 Tablespoons	Peppercorns	
1/2 teaspoon	Cloves, whole	3. Before serving, remove spice bag and taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
8 oz. E.P.	Onions, quartered	
1/2 cup	Sugar	
To taste	Salt	
To taste	Pepper	

Note: Garnish with unsweetened whipped cream, chopped parsley, sliced olives, diced or julienne vegetables, or thin slices of lemon.

Variations: Tomato soup

Make a roux of 1 lb. butter or fortified margarine and 12 oz. flour. Add roux to hot soup after removing spice bag; cook, stirring until slightly thickened.

VELOUTE SOUP BASE

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
6 gals.	Veal or chicken stock	1. Heat stock in bain marie.
1 lb. E. P.	Onions, quartered	2. Add onions, salt, and peppercorns to stock. Cook for 1 hour.
1/4 cup	Salt	Remove onions and pepper corns.
1/4 cup	Peppercorns, whole	3. Make a roux of fat and flour; whip it into hot stock and cook, stir- ring until slightly thickened.
1 lb. 5 oz.	Flour	
1 lb. 5 oz.	Butter or forti- fied margarine	

ALPHABET SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
6 gals.	Beef stock	1. Heat stock in bain marie.
1 lb.	Alphabets or barley	2. Cook alphabets or barley and vege- tables (covered with water or stock) on top of stove or in steamer. Add to stock.
6 oz. E.P.	Onions, chopped	3. Taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
8 oz. E.P.	Carrots, chopped	
3 Tablespoons	Celery salt	
To taste	Salt	
To taste	Pepper	

BEEF SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 1/2 gals.	Beef stock	1. Heat stock in bain marie.
3 lbs.	Beef, ground	2. Brown meat in oven or on top of stove.
4 oz. E.P.	Celery, chopped	3. Cover celery, onions, carrots and rice or alphabets with hot water or stock and cook in steamer or on top of stove.
6 oz. E.P.	Onions, chopped	4. Add meat, vegetables, rice or alpha- bets, and celery salt to stock.
6 oz. E.P.	Carrots, chopped	5. Taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
1 lb.	Rice or alphabets	6. Cook peas in boiling salted water; add 2/3 cup peas to each gallon of soup as it is set up for counter service
3 Tablespoons	Celery salt	
To taste	Salt	
To taste	Pepper	
1 qt. (1 lb. 12 oz.)	Peas, frozen	

ENGLISH BEEF BROTH

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Beef stock	1. Heat stock in bain marie.
1 Tablespoon	Mixed spices	2. Tie mixed spices loosely in cheese-cloth bag; add to stock with pepper and Worcestershire sauce.
1 teaspoon	Pepper	3. Break up tomatoes with whip; add to stock.
1 Tablespoon	Worcestershire sauce	4. Brown beef in oven or on top of stove.
1 1/2 gals. (2 cans, No. 10)	Tomatoes	5. Cover vegetables with water or stock and cook until tender in steamer or on top of stove.
2 lbs.	Beef, ground	6. Cook barley until tender in part of hot stock on top of stove.
1 lb. 8 oz. E.P.	Carrots, chopped	7. Add beef, vegetables and barley to stock.
1 lb. 8 oz. E.P.	Onions, chopped	8. Taste for seasoning. Approximately 1/3 to 1/2 cup of salt and 1/2 teaspoon of pepper may be needed.
1 lb. 8 oz. E.P.	Celery, chopped	Add parsley just before serving.
5 oz.	Barley	
To taste	Salt	
To taste	Pepper	
1 cup	Parsley, chopped	

CHICKEN SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
6 gals.	Chicken stock	1. Simmer stock, onions, carrots, celery, bay leaves and bones for 1 hour.
8 oz. E.P.	Onions, quartered	2. Strain through cheese cloth. Place stock in bain marie.
1 lb. 8 oz. E.P.	Carrots, quartered	3. Make a roux of fat and flour; whip roux into hot stock; cook, stirring until slightly thickened.
10 oz. E.P.	Celery, chopped	4. Cover rice with water and steam until tender, or cook on top of stove in boiling water.
2	Bay leaves	5. Add rice, chicken, parsley and pimiento to soup.
6 lbs.	Chicken bones	6. Taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
1 lb. 8 oz.	Chicken fat, butter, or fortified margarine	
1 lb. 8 oz.	Flour	
1 lb. 4 oz.	Rice, uncooked	
1 lb. 4 oz.	Chicken, cooked chopped	
1/2 cup	Parsley, chopped	
1/2 cup	Pimiento, chopped	
To taste	Salt	
To taste	Pepper	

CHICKEN OKRA SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 gals.	Chicken stock	1. Heat stock in bain marie.
12 oz.	Rice, uncooked	2. Cover rice with 1 qt. water or stock and steam until tender, or
8 oz.	Celery, chopped	cook on top of stove in part of
6 oz.	Chicken fat, butter or fortified margarine	boiling stock. Add to stock.
1 1/2 qts.	Tomatoes	3. Saute celery in fat. Add to hot stock.
2 1/4 qts.	Okra, sliced	4. Add tomatoes and okra to stock.
2 Tablespoons	Celery salt	5. Add celery salt. Taste for seasoning. Approximately 1/4 to 1/3 cup salt and 1/4 teaspoon pepper may be needed.
To taste	Salt	
To taste	Pepper	

CHICKEN GUMBO

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 1/2 gals.	Chicken stock	1. Boil stock, celery leaves, green pepper trimmings, quartered onions, and ham bones together for 30 min. Strain. Bring stock up to 4 1/2 gals.
4 oz.	Celery leaves	2. Saute diced onions and green peppers slightly in butter. Add to stock and simmer slowly for 30 minutes.
4 oz.	Green pepper, trimmings	3. Add tomato juice, okra, ham, chicken and Worcestershire sauce to stock.
8 oz. E.P.	Onions, quartered	4. Cover rice with 1 quart water and steam until tender; add to soup.
2 large	Ham bones	5. Taste for seasoning. Approximately 1/4 to 1/3 cup salt and 1/2 teaspoon pepper may be needed.
4 oz.	Butter or fortified margarine	
2 qts.	Tomato juice	
2 qts.	Okra, sliced	
1 lb. E.P.	Ham, cooked, diced	
1 lb. E.P.	Chicken, cooked, diced	
1/4 cup	Worcestershire sauce	
12 oz.	Rice, uncooked	
To taste	Salt	
To taste	Pepper	

CORN CHOWDER

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Milk	1. Heat milk and bay leaves in bain marie.
3	Bay leaves	2. Remove bay leaves. Make a roux of fat and flour; whip into hot milk and stir until slightly thickened.
1 lb.	Butter or fortified margarine	3. Sauté salt pork or bacon until crisp; remove salt pork or bacon from fat; blanch onions in the fat.
1 lb.	Flour	4. Pour onions and fat over diced potatoes and steam until potatoes are tender.
1 lb. 8 oz.	Salt pork or bacon, diced	5. Add corn, potatoes, and onions to milk.
1 lb. E.P.	Onions, chopped	6. Add crisp bacon or salt pork to soup.
5 lbs. E.P.	Potatoes, diced	7. Taste for seasoning.
2 cans, No. 10	Corn, cream style	
1/3 cup	Salt	
1/2 teaspoon	Pepper	

FISH CHOWDER

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Milk	1. Heat milk with bay leaves in bain marie.
3	Bay leaves	2. Sauté onions in bacon fat; pour onions and fat over diced potatoes; steam until potatoes are tender.
8 oz. E.P.	Onions, chopped	3. Make a roux of fat and flour. Remove bay leaves from milk. Add roux to hot milk; cook, stirring until slightly thickened.
4 oz.	Bacon fat	4. Add fish and potatoes to soup.
5 lbs. E.P.	Potatoes, diced	5. Taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
8 oz.	Flour	6. Add parsley just before serving.
12 oz.	Bacon fat	
6 lbs.	Fish, cooked, flaked	
To taste	Salt	
To taste	Pepper	
1 cup	Parsley, chopped	

NEW ENGLAND CLAM CHOWDER

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Milk	1. Heat milk in bain marie.
1 gal.	Clams, raw	2. Look over clams carefully, removing any pieces of broken shell. Steam raw or frozen clams in their own juice for approximately one hour or until tender.
6 lbs.	Clams, frozen or canned	3. Steam potatoes until tender.
5 lbs. E.P.	Potatoes, diced	4. Saute salt pork or bacon until crisp; add onions and cook for 5 minutes; drain fat and pour it over partially steamed potatoes; continue to steam until potatoes are tender.
8 oz.	*Salt pork or bacon, diced	5. Make a roux of fat and flour. Whip into hot milk; cook, stirring until slightly thickened.
4 oz.	Onions, chopped	6. Drain clams saving juice. Chop clams with a sharp knife; add to soup. Strain juice through cheesecloth; add juice to soup.
1 lb. 8 oz.	Flour	7. Add potatoes, onions, and crisp bacon to soup.
1 lb. 8 oz.	Butter or fortified margarine	8. Taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
To taste	Salt	
To taste	Pepper	

* On Friday, use 8 oz. bacon fat in place of salt pork or bacon.

POTATO CHOWDER

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 1/2 gals.	Milk	1. Heat milk and bay leaves in bain marie.
2	Bay leaves	2. Saute onions with bacon; drain off fat.
12 oz. E.P.	Onions, chopped	3. Remove bay leaves. Add potatoes, sauteed onions and bacon to milk.
12	Bacon, diced	4. Taste for seasoning. Approximately 1/4 to 1/3 cup salt and 1/2 teaspoon pepper may be needed.
12 lbs. E.P.	Potatoes, cooked, mashed or riced	5. Garnish with paprika and parsley just before serving.
To taste	Salt	
To taste	Pepper	
1 cup	Parsley, chopped	
1 Tablespoon	Paprika	

PHILADELPHIA CLAM CHOWDER

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 gals.	Beef stock	1. Heat stock in bain marie.
4 1/2 qts.	Clams, raw	2. Inspect clams carefully, removing any pieces of broken shell. Steam raw or frozen clams about an hour or until tender.
or		
6 lbs. 12 oz.	Clams, frozen or canned	
12 oz.	*Bacon or salt pork, diced	3. Drain clams, saving juice. Chop clams with sharp knife. Strain juice through cheesecloth; add juice and clams to stock.
1 lb. E.P.	Onions, chopped	4. Saute bacon or salt pork lightly with onions; add to stock.
1 1/2 cans, No. 10	Tomatoes	5. Cook tomatoes, celery, and carrots until tender on top of stove or in steamer.
1 lb. E.P.	Celery, diced	6. Add all vegetables and seasonings to soup.
1 lb. E.P.	Carrots, diced	7. Taste for seasoning. Approximately 1/4 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
2 Tablespoons	Paprika	
1/2 Tablespoon	Thyme	
1/2 Tablespoon	Celery salt	
1 1/2 cups	Corn, chopped	
1 1/2 cups	Peas (may omit)	
To taste	Salt	
To taste	Pepper	

* On Friday, omit salt pork or bacon.

SHRIMP CELERY CHOWDER

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 gals.	Milk	1. Heat milk in bain marie; add tapioca to hot milk and cook until tapioca is transparent.
6 oz.	Minute tapioca	
4 lbs. E.P.	Celery, diced	2. Cook celery and potatoes in stock in steamer or on top of stove; add to milk mixture.
1 lb. E.P.	Potatoes, diced	
1 gal.	Chicken stock or water	3. Saute onions in butter; add to soup.
8 oz. E.P.	Onions, chopped	4. Clean shrimp. Break into pieces; add to soup.
8 oz.	Butter, or fortified margarine	5. Taste for seasoning. Approximately 1/2 to 3/4 cup salt and 1/2 teaspoon pepper may be needed.
3 lbs. E.P.	Shrimp, cooked	
or		
1 lb. 8 oz.	Shrimp, canned	
To taste	Salt	
To taste	Pepper	

Variations:

Finnan Haddie Chowder - Use 2 lbs. finnan haddie, steamed in place of shrimp.

WASHINGTON CHOWDER

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 cans, No. 10	Tomatoes	1. Break up tomatoes with whip; add
1 can, No. 10	Corn	corn; heat mixture in bain marie.
1 lb. 8 oz.	Salt pork, diced	2. Freshen salt pork in hot water;
6 oz. E.P.	Green pepper,	drain well; saute until crisp;
	chopped	drain, saving fat. Saute green
1 lb. E.P.	Onions, chopped	peppers and onions in fat until
8 lbs. E.P.	Potatoes, cubed	tender.
1 lb. E.P.	Celery, diced	3. Cover celery with water; steam until
4 oz.	Butter or forti-	tender. Steam potatoes until tender.
	fied margarine	4. Add all vegetables to tomato mixture.
4 oz.	Flour	5. Make a roux of butter and flour; add
3 gals.	Milk, COLD	to hot vegetable mixture; cook, stir-
1/4 teaspoon	Cayenne pepper	ring carefully until slightly thick-
or		ened.
1 shot	Tabasco sauce	6. Add cold milk to vegetable mixture.
To taste	Salt	7. Add cayenne pepper or Tabasco sauce.
To taste	Pepper	Taste for seasoning. Approximately 1/3
		cup salt and 1/2 teaspoon pepper
		may be needed. Add crisp pork.

CREAM OF ASPARAGUS SOUP I

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/2 cans, No. 10	Asparagus	1. Puree asparagus and combine with
6 oz. E.P.	Onions, chopped	asparagus liquid.
3	Bay leaves	2. Simmer asparagus, chopped onions and
		bay leaves in steam-jacketed kettle
12 oz.	Butter or forti-	or on top of stove.
	fied margarine	3. Make a roux of fat and flour. Remove
4 1/2 gals.	Milk, COLD	bay leaves from asparagus mixture.
1/2 cup	Salt	Whip roux into asparagus; cook until
1/2 teaspoon	Pepper	thickened, stirring constantly.
		4. Whip in COLD milk. Bring back to boil.
		5. Taste for seasoning.

CREAM OF ASPARAGUS SOUP II (Veloute base)

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Chicken or veal	1. Heat stock in bain marie.
	stock	2. Cook frozen asparagus until tender in
9 lbs. frozen or	Asparagus cuts	2 gallons hot stock. Puree cooked or
2 cans, No. 10		canned asparagus; add liquids; add to
1 lb. 12 oz.	Flour	stock.
1 lb. 12 oz.	Butter or forti-	3. Make a roux of fat and flour; whip in-
	fied margarine	to hot stock mixture. Cook until
2 1/2 qts.	Evaporated milk	slightly thickened, stirring constant-
1/2 cup	Salt	ly.
1/2 teaspoon	Pepper	4. Add evaporated milk to soup. Reheat
		thoroughly.
		5. Taste for seasoning.

CREAM OF ASPARAGUS AND CHICKEN SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Stock, chicken or veal	1. Heat stock in bain marie.
9 lbs. frozen or 2 No. 10 cans	Asparagus cuts and liquid	2. Cook frozen asparagus until tender in about 2 gallons stock. Puree canned or cooked frozen asparagus; add asparagus and liquid to stock.
1 lb. 12 oz.	Flour	3. Make a roux of fat and flour. Whip roux into hot stock. Cook, stirring it until slightly thickened.
1 lb. 12 oz.	Butter or fortified margarine	4. Add evaporated milk to soup.
2 1/2 qts.	Evaporated milk	5. Taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
To taste	Salt	
To taste	Pepper	

CREAM OF CARROT SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 1/2 gals.	Milk	1. Heat milk and bay leaves in bain marie.
3	Bay leaves	2. Cover carrots and onion with water; cook until tender in steamer or on top of stove.
8 lbs. E.P.	Carrots, chopped	3. Remove bay leaves from hot milk.
10 oz. E.P.	Onions, chopped	4. Make a roux of fat and flour; whip into hot milk; cook until slightly thickened, stirring constantly.
1 lb.	Butter or fortified margarine	5. Add carrots, onions, and celery salt to soup.
8 oz.	Flour	6. Taste for seasoning.
2 Tablespoons	Celery salt	7. Garnish with parsley just before serving.
1/2 cup	Salt	
1/2 teaspoon	Pepper	
1 cup	Parsley, chopped	

CREAM OF CELERY SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 1/2 gals.	Milk	1. Heat milk and bay leaves in bain marie.
3	Bay leaves	
4 lbs. E.P.	Celery, chopped	2. Steam chopped celery, salt and water 1/2 hour. Add to soup.
2 Tablespoons	Salt	
2 qts.	Water, hot	3. Remove bay leaves from milk. Make a roux of fat and flour; whip into hot milk; cook, stirring until slightly thickened.
12 oz.	Butter or fortified margarine	
12 oz.	Flour	
2 teaspoons	Paprika	
3 Tablespoons	Celery salt	4. Add celery salt and paprika. Taste for seasoning.
1/4 cup	Salt	
1/2 teaspoons	Pepper	

Variation: Cream of Carrot and Celery Soup

Use: 2 lbs. 8 oz. E.P. Celery, chopped
3 lbs. 5 oz. E.P. Carrots, chopped

Note: If these soups are made several hours ahead, the vegetables can be added raw to the hot milk. If made just before serving, steam the vegetables.

CREAM OF CHICKEN SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Chicken stock	1. Heat stock, milk, celery tops and onions in bain marie.
1 lb. 4 oz. E.P.	Onions, quartered	
10 oz.	Celery tops	2. Cover rice with 1 1/2 quarts water or stock and steam until tender, or cook on top of stove.
5 qts.	Milk	
1 lb. 4 oz.	Rice, uncooked	3. Make a roux of fat and flour. Remove onions and celery tops from soup. Whip roux into hot soup; cook, stirring until slightly thickened.
10 oz.	Flour	
10 oz.	Chicken fat, butter or fortified margarine	
1 qt.	Evaporated milk	
1/3 cup	Salt	4. Add rice to soup.
1/2 teaspoon	Pepper	5. Taste for seasoning.
		6. Add evaporated milk just before serving.

CREAM OF CHICKEN AND CELERY SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 1/2 gals.	Chicken stock	1. Heat stock in bain marie.
8 oz. E.P.	Onions, chopped	2. Cover celery and onions with stock; steam until tender.
4 lbs. E.P.	Celery, chopped	3. Make a roux of fat and flour; whip into hot stock; cook stirring until slightly thickened.
1 lb.	Chicken fat, butter or fortified margarine	4. Add vegetables to soup.
1 lb.	Flour	5. Taste for seasoning.
3 qts.	Evaporated milk	6. Add evaporated milk just before serving. Reheat soup thoroughly.
1/4 cup	Salt	
1/2 teaspoon	Pepper	

CREAM OF CORN SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 1/2 gals.	Milk	1. Heat milk and corn in bain marie.
2 cans, No. 10	Corn, cream style	2. Cover celery and onions with water and steam until tender.
12 oz. E.P.	Celery, chopped	3. Make a roux of fat and flour. Whip into hot milk mixture; cook, stirring until slightly thickened.
1 lb. E.P.	Onions, chopped	4. Add onions and celery to soup.
1 lb.	Butter or fortified margarine	5. Taste for seasoning.
1 lb.	Flour	
1/3 cup	Salt	
1/2 teaspoon	Pepper	

Note: 1 c. chopped parsley or 1 c. chopped pimiento may be added for color.

CREAM OF MUSHROOM SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Milk	1. Heat milk and chicken stock in bain marie.
1 ga	Chicken stock	2. Make a roux of fat and flour. Whip into hot milk; cook, stirring until slightly thickened.
1 lb.	Flour	3. Wash mushrooms; chop or slice. Saute mushrooms and onions in butter; add to soup.
1 lb.	Chicken fat, butter or fortified margarine	4. Taste for seasoning.
2 lbs.	Mushrooms	5. Add evaporated milk just before serving. Reheat soup thoroughly.
8 oz. E.P.	Onions, chopped	
6 oz.	Butter or fortified margarine	
1/3 cup	Salt	
1/2 teaspoon	Pepper	
2 qts.	Evaporated milk	

CREAM OF ONION SOUP AU GRATIN (DUCHESS SOUP) Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Milk	<ol style="list-style-type: none"> 1. Heat milk, chicken stock and bay leaves in bain marie. 2. Cover onions, celery, and carrots with water. Steam until tender. 3. Make a roux of fat and flour. Remove bay leaves from soup. Whip roux into hot soup; cook, stirring until slightly thickened. 4. Add vegetables and cheese to soup. 5. Taste for seasoning. 6. Add parsley for garnish at serving time.
1 gal.	Chicken stock	
3	Bay leaves	
4 lbs. E.P.	Onions, chopped	
1 lb. E.P.	Celery, chopped	
1 lb. E.P.	Carrots, chopped	
12 oz.	Butter or fortified margarine	
12 oz.	Flour	
1 cup	Dehydrated cheese	
1/3 cup	Salt	
1/2 teaspoon	Pepper	
1 cup	Parsley, chopped	

CREAM OF OYSTER SOUP

Yield: 6 gallons

5 gals.	Milk	<ol style="list-style-type: none"> 1. Heat milk with bay leaves in bain marie. 2. Make a roux of fat and flour. Whip into hot milk; cook, stirring until slightly thickened. Remove bay leaves. 3. Inspect oysters carefully; remove all pieces of broken shells. 4. Heat oysters in their liquor in bain marie or on top of stove until edges of oysters curl. 5. Drain oysters well; add liquor to soup; chop oysters and add to soup. Add seasonings. 6. Taste for seasoning. 7. Add parsley just before serving.
3	Bay leaves	
1 lb. 2 oz.	Flour	
1 lb. 2 oz.	Butter or fortified margarine	
1 gal.	Oysters	
1/3 cup	Salt	
1/2 teaspoon	Pepper	
1 cup	Parsley, chopped	
1 Tablespoon	Worcestershire sauce	

CREAM OF PEA SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 1/2 cans, No. 10 or 5 lbs. frozen	Peas	<ol style="list-style-type: none"> 1. Drain canned peas; add liquid to milk; puree peas. When using frozen peas, cook in boiling water in steam-jacketed kettle, then puree. 2. Heat milk, liquid from peas, and bay leaves in bain marie. 3. Make a roux of fat and flour. Remove bay leaves from soup. Whip roux into hot soup, stirring until slightly thickened. 4. Add pureed peas to soup. 5. Taste for seasoning. 6. Add chopped pimiento.
5 gals.	Milk and liquid from peas	
2	Bay leaves	
10 oz.	Flour	
10 oz.	Butter or fortified margarine	
1/3 cup	Salt	
1/2 teaspoon	Pepper	
1 cup	Pimiento, chopped	

CREAM OF POTATO SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Milk	1. Heat milk and bay leaves in bain marie.
2	Bay leaves	2. Saute onions in bacon fat. Drain off fat and use it to make roux with flour. Add onions to hot milk.
8 oz. E.P.	Onions, chopped	3. Remove bay leaves from milk; whip roux into hot milk; cook, stirring until slightly thickened.
8 oz.	Bacon fat	4. Add potatoes and seasonings to soup.
4 oz.	Flour	5. Taste for seasoning.
7 lbs. 8 oz. E.P.	Potatoes, cooked (riced or mashed)	6. Add paprika, parsley and butter just before serving.
1/3 cup	Salt	
1/2 teaspoon	Pepper	
1 Tablespoon	Paprika	
4 oz.	Butter or fortified margarine	
1 cup	Parsley, chopped	

CREAM OF SALMON SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 gals.	Milk	1. Heat milk and bay leaves in bain marie.
3	Bay leaves	2. Remove skin and bones from salmon; flake salmon; add to hot milk.
8 lbs.	Salmon, canned	3. Make a roux of fat and flour. Remove bay leaves from soup. Whip roux into hot soup; cook, stirring until slightly thickened.
1 lb.	Flour	4. Taste for seasoning.
1 lb.	Butter or fortified margarine	5. Add parsley just before serving.
1/4 cup	Salt	
1/2 teaspoon	Pepper	
1 cup	Parsley, chopped	

CREAM OF SPINACH SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
6 gals.	Milk	1. Heat milk in bain marie.
12 oz. E.P.	Onions, chopped	2. Saute onions in butter; drain off butter; put onions in soup. Make a roux of fat and flour. Whip into hot soup; cook, stirring until slightly thickened.
1 lb.	Butter or fortified margarine	3. Wash and drain spinach; chop with sharp knife; add to soup.
12 oz.	Flour	4. Taste for seasoning.
3 lbs. E.P.	Spinach, raw	
1/3 cup	Salt	
1/2 teaspoon	Pepper	
1/4 cup	Chicken concentrate	

Variation: Cream of Spinach and Celery Soup

Use: 2 lb. E.P. Spinach, raw, chopped
2 lb. E.P. Celery, raw, chopped

CREAM OF TOMATO AND MUSHROOM SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 cans, No. 10	Tomato juice	<ol style="list-style-type: none"> 1. Heat tomato juice, onions, celery tops and bay leaves in stem-jacketed kettle or on top of stove (onions, celery and bay leaf may be tied loosely in a cheesecloth bag). 2. Saute mushrooms in butter. 3. Make a roux of fat and flour. Remove onions, celery and bay leaf from tomato juice. Whip roux into hot tomato juice; cook, stirring until slightly thickened. 4. Add mushrooms to soup. 5. Whip cold milk into hot soup; bring to a boil. 6. Taste for seasoning.
8 oz. E.P.	Celery tops	
13 oz. E.P.	Onions, quartered	
1	Bay leaf	
4 lbs.	Mushrooms, sliced	
12 oz.	Butter or fortified margarine	
8 oz.	Flour	
8 oz.	Butter or fortified margarine	
2 3/4 gals.	Milk, COLD	
1/3 cup	Salt	
1/2 teaspoon	Pepper	

CREAM OF TOMATO SOUP*

(This soup will not curdle)

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 gals.	Tomato juice	<ol style="list-style-type: none"> 1. Heat tomato juice, bay leaves and onions in steam-jacketed kettle or in stock pot on the stove. 2. Make a roux of butter and flour; add enough hot tomato juice to make a thickening that will pour. Remove bay leaves and whip thickened mixture into hot tomato juice; cook, stirring until mixture boils thoroughly. 3. Add sugar. 4. Beat cold milk into hot tomato mixture. Bring back to boil; reduce heat. 5. Taste for seasoning. More sugar may be needed.
12 oz. E.P.	Onions, chopped**	
3	Bay leaves	
1 lb. 8 oz.	Butter or fortified margarine	
1 lb. 2 oz.	Flour	
10 oz.	Sugar	
3 gals.	Milk, COLD	
3/4 cup	Salt	
1/2 teaspoon	Pepper	

* Ohio State University, Department of Institution Management

** Onions may be sliced and later removed from the seasoned tomato juice.

CREAM OF VEGETABLE SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>
3 3/4 gals.	Milk
2	Bay leaves
3 lbs. 8 oz. E.P.	Carrots, chopped
3 lbs. 8 oz. E.P.	Celery, chopped
2 lbs. 8 oz. E.P.	Potatoes, chopped
1 lb. E.P.	Onions, chopped
1/4 cup	Salt
6 oz.	Flour
6 oz.	Butter or fortified margarine
2 Tablespoons	Celery salt
1 Tablespoon	Paprika
1/3 cup	Salt
1/2 teaspoon	Pepper
1 cup	Parsley, chopped

- Method
1. Heat milk and bay leaves in bain marie.
 2. Add salt to vegetables, cover with water; steam until tender.
 3. Make a roux of fat and flour. Remove bay leaves from milk. Whip roux into hot milk; cook, stirring until slightly thickened.
 4. Add vegetables to soup.
 5. Add seasonings to soup. Taste for seasoning.
 6. Add parsley just before serving.

CREOLE SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>
4 gals.	Beef stock
1	Bay leaf
1 lb.	Macaroni, uncooked
3 qts.	Water
2 Tablespoons	Salt
1 lb. E.P.	Green pepper, chopped
10 oz. E.P.	Onions, chopped
8 oz.	Butter or fortified margarine
2 cans, No. 10	Tomatoes
To taste	Salt
To taste	Pepper

- Method
1. Heat stock and bay leaf in bain marie.
 2. Cook macaroni in boiling salted water until tender; drain.
 3. Saute green peppers and onions in butter.
 4. Remove bay leaf from stock; add tomatoes; break them up with a whip.
 5. Add macaroni, green peppers and onions to soup.
 6. Taste for seasoning. Approximately 1/2 cup salt and 1/2 teaspoon pepper may be needed.

DIXIE VEGETABLE SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Beef stock	1. Heat tomatoes and stock in bain marie.
1 can, No. 10	Tomatoes	2. Cover carrots and onions with water; steam until tender; add to soup.
1 lb. 8 oz. E.P.	Onions, chopped	3. Saute green peppers in butter; add to soup.
2 lbs. E.P.	Carrots, chopped	4. Cook peas and green beans in boiling salted water until tender; add to soup.
4 oz. E.P.	Green pepper, hopped	5. About 15 minutes before serving, add cabbage; simmer until cabbage is tender.
2 Tablespoons	Butter or fortified margarine	6. Approximately 1/4 cup sugar, 1/4 cup salt and 1/2 teaspoon pepper may be needed.
1 lb.	Peas, frozen	
8 oz.	Green beans, frozen	
6 oz. E.P.	Cabbage, shredded	
To taste	Sugar	
To taste	Salt	
To taste	Pepper	

FRENCH ONION SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 gals.	*Beef stock	1. Heat stock in bain marie.
5 lbs. E.P.	Onions	2. Slice onions very thin; saute in butter until soft and lightly browned.
1 lb.	Butter or fortified margarine	3. Add onions to stock; simmer on top of stove about 1 hour.
To taste	Salt	4. Taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
To taste	Pepper	5. Cut bread into 1/2 inch cubes; sprinkle with butter; toast in oven.
1 1/2 loaves	Sandwich bread	
4 oz.	Butter or fortified margarine	
2 oz.	Parmesan cheese	

* Beef concentrate is best for this soup.

Counter set-up

Place toast cubes and parmesan cheese in small bowls to be served at the counter.

Method of service

Place a few toast cubes in soup bowl or cup; pour soup over toast; sprinkle with cheese.

HUNTINGTON VEGETABLE SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 1/2 gals.	Beef stock	1. Heat stock and bay leaves in bain marie.
3	Bay leaves	2. Break up tomatoes with whip; add tomatoes and corn to stock. Remove bay leaves.
2 cans, No. 10	Tomatoes	3. Make a roux of fat and flour. Add to hot soup; cook, stirring until slightly thickened.
1 can, No. 10	Corn	4. Add celery salt, paprika and thyme.
8 oz.	Butter, or fortified margarine	5. Taste for seasoning. Approximately 1/3 cup salt and 1/2 teaspoon pepper may be needed.
6 oz.	Flour	
2 Tablespoons	Celery salt	
1 teaspoon	Paprika	
1/2 Tablespoon	Thyme	
To taste	Salt	
To taste	Pepper	

JULIENNE VEGETABLE SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 gals.	Beef stock	1. Heat stock in bain marie.
1 lb. 8 oz. E.P.	Carrots, julienne	2. Steam carrots, celery and onions until just tender.
1 lb. 8 oz. E.P.	Green beans, julienne	3. Cook green beans and cabbage, if used, in boiling stock or water on top of stove.
1 lb. 4 oz.	Celery or cabbage, julienne	4. Add vegetables and celery salt to stock.
4 oz. E.P.	Onions, julienne	5. Taste for seasoning. Approximately 1/3 cup salt and 1/2 teaspoon pepper may be needed.
3 Tablespoons	Celery salt	6. Add parsley just before serving.
To taste	Salt	
To taste	Pepper	
1 cup	Parsley, chopped	

MINESTRONE SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 lbs.	Navy beans	1. Look over beans; soak beans in water overnight; steam until tender.
4 1/2 gals	Beef stock	2. Heat stock in bain marie.
2 lbs. 8 oz. E.P.	Bacon, diced	3. Saute bacon, ham, and onions until lightly browned. Add tomatoes, celery to meat mixture; cook until tender and thick.
2 lbs. 8 oz.	Ham, diced	4. Break spaghetti into small pieces; cook in boiling salted water; drain and add to soup.
2 lbs. E.P.	Onions, chopped	5. Cook green vegetables and cabbage in boiling stock until tender.
1 can, No. 10	Tomatoes, canned	6. Combine all ingredients. Taste for seasoning. Approximately 1/4 to 1/3 cup salt and 1/2 teaspoon pepper may be needed.
8 oz. E.P.	Celery, chopped	
4 lbs. E.P.	Cabbage, chopped	
2 lbs. 8 oz.	Green vegetables (peas, limas, green beans, asparagus, etc.)	
To taste	Salt	
To taste	Pepper	
1/2 lb.	Spaghetti	

MOCK TURTLE SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 1/2 gals.	Beef stock	1. Break up tomatoes with a whip; add stock. Tie cloves and pepper corns loosely in a cheesecloth bag; add to stock; heat in bain marie.
4 qts.	Tomatoes, canned	2. Cover carrots and onions with water and steam until tender.
3 Tablespoons	Cloves, whole	3. Make a roux of fat and flour. Remove spice bag from soup. Whip roux into hot soup; cook, stirring until slightly thickened.
1 1/3 Tablespoon	Peppercorns	4. Add vegetables and meat to soup.
2 lbs. 10 oz. E.P.	Carrots, chopped	5. Add lemon juice and egg to soup just before serving.
2 lbs. 10 oz. E.P.	Onions, chopped	6. Taste for seasoning.
1 lb.	Flour	
1 lb.	Butter or fortified margarine	
2 lbs. E.P.	Beef or veal, cooked, chopped	
16	Eggs, hard-cooked, chopped	
2/3 cup	Lemon juice	
1/3 cup	Salt	
1 teaspoon	Pepper	

MULLIGATAWNY SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 gals.	Chicken stock	1. Heat stock in bain marie.
1 lb. E.P.	Onions, diced	2. Saute onions slightly in fat;
12 oz.	Chicken fat, butter or fortified margarine	add eggplant and apples; cook for 10 minutes. Add flour and curry powder to vegetables; cook for 5 minutes.
1 lb. E.P.	Eggplant, diced	3. Add vegetable mixture to hot stock; stir while thickening.
1 lb. 8 oz. E.P.	Apples, diced	4. Cover rice with 1 quart water;
12 oz.	Flour	steam or cook on top of stove until tender; drain and add to soup.
3 Tablespoons	Curry powder	5. Taste for seasoning. Approximately 1/4 cup salt and 1/2 teaspoon pepper may be needed.
12 oz.	Rice, uncooked	6. Add evaporated milk just before serving.
To taste	Salt	
To taste	Pepper	
1 1/2 cups	Evaporated milk	

NAVY BEAN SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 lbs. 8 oz.	Navy beans	1. Look over beans; soak beans in water overnight.
2 gals.	Ham, tongue or beef stock	2. Heat stock in bain marie. When using ham or tongue stock, taste carefully; dilute with water if salty.
1 lb. E.P.	Onions, chopped	3. Steam beans with onions and bacon or salt pork until beans are tender.
1 lb. 8 oz.	Salt pork or bacon	4. Remove salt pork or bacon; dice; saute until crisp.
2 qts.	Tomatoes, canned	5. Cook tomatoes, parsley and celery leaves together.
8 oz.	Celery leaves	6. Puree bean and tomato mixtures.
1/2 cup	Parsley	7. Make a roux of fat and flour; whip into hot stock; cook, stirring until slightly thickened.
8 oz.	Bacon fat	8. Combine stock, pureed beans and tomatoes, and crisps pork or bacon.
8 oz.	Flour	9. Taste carefully for seasoning. Approximately 1/4 cup salt and 1/2 teaspoon pepper may be needed.
To taste	Salt	10. Add evaporated milk just before serving.
To taste	Pepper	
1 quart	Evaporated milk	

OXTAIL SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
15 - 20 lbs.	Oxtails, beef shank or knuckle	1. Add cold water to oxtails; simmer 4 to 5 hours or until tender.
3 3/4 gals.	Water	2. Heat beef stock with bay leaves in bain marie.
3 3/4 gals.	Beef stock	3. Strain stock from oxtails; add stock to beef stock; remove meat from bones; add to stock.
5	Bay leaves	4. Cover vegetables with water and steam until tender. Remove bay leaves and add vegetables to soup.
2 lbs. E.P.	Carrots, diced	5. Add cayenne pepper and Worcestershire sauce to soup.
1 lb. 8 oz. E.P.	Celery, diced	6. Taste for seasoning. Approximately 1/2 to 3/4 cup salt and 1/2 teaspoon pepper may be needed.
2 lbs. E.P.	Turnips, diced	7. Add parsley just before serving.
1/8 teaspoon	Cayenne pepper	
5 Tablespoons	Worcestershire sauce	
To taste	Salt	
To taste	Pepper	
1 cup	Parsley, chopped	

OYSTER STEW

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 1/2 gals.	Milk	1. Heat milk in bain marie.
3 qts.	Oysters	2. Inspect oysters carefully and remove all pieces of broken shell. Cut large oysters in half.
12 oz.	Butter or fortified margarine	3. Heat oysters in butter in bain marie until edges of oysters begin to curl.
1 1/2 teaspoons	Paprika	4. Season milk; add oysters just before serving.
1/4 cup	Salt	
1/2 teaspoon	Pepper	

Note: When making in large quantities, combine oysters and milk as needed.

Variation: For a richer oyster stew, use:

1 1/2 gals.	Oysters
4 1/2 gals.	Milk

PEPPER POT SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Beef or veal stock	1. Heat stock in bain marie. Tie seasonings loosely in cheesecloth bag; cook in stock for 1 hour. Remove spice bag; bring stock up to 4 gallons. 2. Saute bacon until crisp; drain, saving fat; add bacon to stock. Saute onions and pepper in fat. 3. Add flour to onions and pepper to make a roux; whip into hot stock; cook, stirring until slightly thickened. 4. Steam potatoes until tender; add to soup. 5. Break up tomatoes with whip; add to soup. 6. Taste for seasoning. Approximately 1/3 cup salt and 1/2 teaspoon pepper may be needed.
3 oz. E.P.	Onions, chopped	
3	Cloves, whole	
6 oz.	Celery stalks and leaves	
1/4 cup	Parsley	
2	Bay leaves	
1 teaspoon	Thyme	
1 Tablespoon	Peppercorns	
12 oz.	Bacon, diced	
2 lbs. 4 oz. E.P.	Onions, chopped	
1 lb. 8 oz. E.P.	Green peppers, chopped	
3 oz.	Flour	
5 lbs. 8 oz. E.P.	Potatoes, diced	
3/4 qt.	Tomatoes	
To taste	Salt	
To taste	Pepper	

Spaetzle for Pepper Pot Soup

1 lb. 9 oz.	Flour	1. Mix flour, eggs, milk and salt together. 2. Drop into soup through colander.
4	Eggs	
3 cups	Milk	
2 1/2 teaspoons	Salt	

SCOTCH LAMB BROTH

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
30 lbs.	Lamb (neck, breast and shank)	1. Soak lamb, onions and carrots in cold water for one hour; simmer 4 to 5 hours, adding water as needed to maintain original volume. Strain stock and place in bain marie. Add water to bring stock to 5 gallons. 2. Steam barley in part of stock. 3. Saute carrots, celery, and onions in butter; add to hot stock. 4. Taste for seasoning. Approximately 1/2 cup salt and 1/2 teaspoon pepper may be needed.
6 gals.	Water, cold	
1 lb. E.P.	Onions	
8 oz. E.P.	Carrots	
12 oz.	Barley, uncooked	
1 lb. E.P.	Celery, chopped	
3 lbs. E.P.	Carrots, chopped	
1 lb. E.P.	Onions, chopped	
12 oz.	Butter or fortified margarine	
To taste	Salt	
To Taste	Pepper	
2 oz.	Parsley, chopped	

SHRIMP OR CRABMEAT GUMBO

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Beef stock	1. Heat stock in bain marie.
12 oz.	Butter or fortified margarine	2. Make a roux of fat and flour; whip into hot stock; cook, stirring until slightly thickened.
12 oz.	Flour	3. Saute green peppers and onions in butter; add to stock.
1 lb. 8 oz. E.P.	Green pepper, chopped	4. Break up tomatoes with a whip; add tomatoes and okra to soup.
2 lbs. E.P.	Onions, chopped	5. Clean and flake shrimp or crabmeat; add to soup.
5 qts.	Tomatoes, canned	6. Cover rice with 1 1/4 quarts water; steam or cook on top of stove until tender; add to soup.
1 qt.	Okra, sliced	7. Taste for seasoning. Approximately 1/3 cup salt and 1/2 teaspoon pepper may be needed.
2 1/2 to 3 lbs. E.P.	Shrimp or crabmeat, cooked	
1 lb.	Rice, uncooked	
To taste	Salt	
To taste	Pepper	

Variation: Seafood Gumbo

Use 2 1/2 to 3 lbs. flaked fish and seafood in place of shrimp.

SPANISH BEAN SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 1/2 gals.	Water	1. Puree baked beans.
6 1/2 qts. (2 No. 10 cans)	Tomatoes	2. Saute onions, celery, and green peppers in bacon fat.
2 gals.	Baked beans	3. Heat water, tomatoes, and puree of baked beans in bain marie. Break tomatoes with a French whip.
1 1/2 cups (12 oz.)	Bacon fat	4. Add onions, green peppers, and celery.
1 lb. E.P.	Onions, chopped	5. Taste for seasoning. Approximately 1/2 cup salt and 1/2 teaspoon pepper may be needed.
4 oz. E.P.	Green pepper, chopped	
8 oz. E.P.	Celery, chopped	
To taste	Salt	
To taste	Pepper	

SPLIT PEA SOUP

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 lbs.	Split peas	1. Look over split peas and wash
2 gals.	Water	thoroughly; steam until tender with
1 lb. E.P.	Onions, chopped	onions, salt pork or bacon, and water.
2 lbs.	Salt pork, ham bone	2. Heat stock in bain marie; taste stock
	or bacon ends	and dilute with water if it is salty.
2 gals.	Ham, tongue, corned	3. Cook tomatoes, celery leaves and
	beef or beef stock	parsley together.
2 qts.	Tomatoes	4. Remove salt pork or bacon from peas;
8 oz.	Celery leaves	drain well; dice into 1/4 inch cubes
1/2 cup	Parsley	and saute until crisp and browned.
8 oz.	Flour	5. Puree tomato and pea mixtures (if
8 oz.	Bacon fat or butter	peas are tender, they may be broken
1 qt.	Evaporated milk	up with a whip instead of pureeing
To taste	Salt	them); add to stock.
To taste	Pepper	6. Make a roux of fat and flour; whip
		into hot soup; cook, stirring until
		slightly thickened.
		7. Add evaporated milk just before
		serving; add crisp salt pork or bacon.
		8. Taste for seasoning. Approximately
		1/4 to 1/2 cup salt and 1/2 teaspoon
		pepper may be needed.

TOMATO CLAM BISQUE

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/2 gals.	Beef stock	1. Heat beef stock and tomato juice in
1 1/2 cans, #10	Tomato juice	bain marie.
1 1/2 gals	Clams, fresh	2. Look over clams carefully, removing
12 oz.	Bacon fat	any pieces of broken shell. Steam
12 oz. E.P.	Onions, chopped	clams in their own juice for about
12 oz.	Flour	1 hour or until tender.
3/4 Tablespoon	Celery salt	3. Saute onions in bacon fat; drain,
1 1/2 Tablespoons	Paprika	saving fat; add onions to stock; make
1 1/4 Teaspoons	Thyme	a roux of bacon fat and flour; whip
		into hot stock; cook, stirring until
1 1/2 gals.	Milk, COLD	slightly thickened.
To taste	Salt	4. Drain clams, saving juice; chop clams
To taste	Pepper	with sharp knife; add to soup. Strain
		juice through cheesecloth; add to
		soup.
		5. Add seasonings to soup. Add <u>cold</u>
		milk to soup. Reheat thoroughly.
		6. Taste for seasoning. Approximately
		1/4 cup salt and 1/2 teaspoon pepper
		may be needed.

VEGETABLE SOUP I (with stock)

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 gals.	Beef stock	1. Heat stock with bay leaves in bain marie.
5	Bay leaves	2. Remove bay leaves. Break up tomatoes with whip; add to stock.
1 can, No. 10	Tomatoes	3. Cover celery, carrots and onions with water; steam or cook on top of stove until tender.
2 lbs. E.P.	Carrots, diced	4. Cover rice with 2 cups water; steam or cook on top of stove until tender.
1 lb. 8 oz. E.P.	Celery, diced	5. Taste for seasoning. Approximately 1/3 to 1/2 cup salt and 1/2 teaspoon pepper may be needed.
1 lb. 5 oz. E.P.	Onions, chopped	6. Cook peas until just tender in boiling salted water; add to soup just before serving.
6 oz.	Rice, uncooked	
To taste	Salt	
To taste	Pepper	
1 lb.	Peas (may omit)	

VEGETABLE SOUP II (without stock)

Yield: 6 gallons

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 1/2 gals.	Water	1. Break up tomatoes with whip; combine with water, carrots, turnips and potatoes; simmer in steam-jacketed kettle or in stock pot on top of stove.
8 qts.	Tomatoes, canned	2. Saute onions in bacon fat until tender; add to soup.
2 lbs. 8 oz. E.P.	Carrots, chopped	3. Add cabbage to soup about 15 min. before serving time; simmer until vegetables are tender.
1 lb. 8 oz. E.P.	Turnips, chopped	4. Taste for seasoning. Approximately 1 cup of salt and 1/2 teaspoon of pepper may be needed.
2 lbs. 8 oz. E.P.	Potatoes, chopped	
2 lbs. 8 oz. E.P.	Onions, chopped	
1 lb. 8 oz.	Bacon fat	
1 lb. E.P.	Cabbage, shredded	
To taste	Salt	
To taste	Pepper	

NOODLES

Yield: Noodles for 4 to 5 gallons soup

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3	Eggs	1. Beat eggs; add milk and salt.
1/4 cup	Milk	2. Sift dry ingredients together; add to milk mixture.
1/2 teaspoon	Salt	3. Knead thoroughly. Roll out very thin; cut in thin strips; place on trays to dry.
10 oz.	Flour, general purpose	4. Cook in boiling stock or water.
1/2 teaspoon	Baking powder	

ACCOMPANIMENTS OR GARNISHES

Accompaniments

Cheese sticks
Melba toast
Toasted crackers
Toasted sticks

Clear soup garnishes

Almonds, salted, shredded
Asparagus tips
Avocado pear, diced
Carrots, tiny slivers of, cooked
Chives, chopped
Cream, whipped,
 sprinkled with chopped chives, parsley, pimiento or paprika
Cucumber pickle, sliced
Custard, Royal
Dumpling, cheese
 " cracker
 " egg
Egg, threaded
Forcemeat balls
Lemon, rind, grated
 " thin slice, with whole clove
 " thin slice, sprinkled with chopped parsley
Macaroni, fancy shapes
Mushrooms, cooked, sliced
Noodles, fancy shapes
Olives, sliced, stuffed
Parsley, chopped
Radishes, sliced

Cream soup garnishes

Almonds, salted, shredded
Bacon, crisp cooked, diced
Cheese, grated
Cream, whipped, sprinkled with chopped parsley, chives,
 riced hard cooked egg yolk, or paprika
Croutons
 " cereal
Dumpling, egg
Pimiento, strips
Popcorn, buttered
 " cheese
Vegetables, cooked, diced or julienne

Hearty soup garnishes

- Bacon, crisp cooked, diced
- Frankfurters, sliced
- Popcorn, buttered
- Salt pork, crisp cooked, diced
- Smoked sausage, sliced

Jellied soup garnishes

- Egg, hard-cooked, sieved
- Lemon, sliced
- Mint, chopped
- Olives, chopped
- Parsley, chopped
- Pickle, or relish, slivers of
- Watercress, chopped

NEW YORK STATE COLLEGE OF HOME ECONOMICS
AT CORNELL UNIVERSITY, ITHACA, NEW YORK

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GENERAL INSTRUCTIONSSubstituting fluid milk for dried milk solids and water.

Replace the total quantity of dried milk solids and water in the recipe with fluid milk.

Substituting fluid buttermilk for dried buttermilk and water.

Replace the total quality of dried buttermilk and water in the recipe with fluid milk.

Substituting fresh whole egg for egg yolks and egg whites.

Replace the total weight of egg yolks and egg whites in the recipe with an equal weight of fresh eggs.

Substituting dried egg solids for egg yolks and egg whites.

Calculate the total weight of egg yolks and egg whites in the recipe. Substitute dried egg solids for $1/4$ the total quantity and water for $3/4$ the total quantity.

ExampleRecipe

1 lb. egg yolks

1 lb. 8 oz. egg whites

2 lb. 8 oz. whole eggs

When using dried eggs:

2 lb. 8 oz. or 40 oz. x $1/4$ = 10 oz. dried eggs

2 lb. 8 oz. or 40 oz. x $3/4$ = 30 oz. water
or 1 lb. 14 oz. water

BAKING POWDER BISCUITS

Baking Powder Biscuits

Yield: 12 dozen
2 1/2 in. cutter

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
8 lb.	Flour, G. P.	1. Set oven at 425°F.
8 oz.	Baking powder	2. Mix dry ingredients until well blended.
2 1/2 oz.	Salt	3. Rub in shortening with hands or on electric mixer until the mixture is the texture of coarse cornmeal.
10 oz.	Dried milk solids	4. Add water and mix until all the flour is moistened and the dough is light and soft but not sticky.
2 lb. 12 oz.	Shortening	5. Divide the dough into four portions and knead lightly on a floured board with the palms of your hands for a few seconds until the dough is smooth.
2 1/2 qt.	Water	6. Roll to 3/4" thickness and cut. Put on ungreased baking sheet.
		7. Bake for 12-15 minutes or until lightly browned on top.

VARIATIONS OF BAKING POWDER BISCUITS (For 12 dozen)

Butterscotch rolls - Divide dough into 4 lb. portions. Knead lightly until smooth and roll into a rectangular shape approx. 24 in. x 12 in. x 1/8 in. thick. Brush each portion with 1/4 cup melted oleo and sprinkle with 1 1/2 cups brown sugar. Roll up as for jelly roll. Cut into 36 pieces, (approx. 3/4") and put into well greased muffin tins with cut edge up.

Cinnamon rolls - In place of the brown sugar in the above recipe, sprinkle each portion with a mixture of 1 cup granulated sugar and 1 Tbsp. cinnamon and 1 cup raisins. (If raisins are dry, soak for a few minutes in hot water and then drain thoroughly).

Cheese biscuits - Add 1 lb. grated dehydrated cheese to dry ingredients. Increase water to 2 3/4 quarts.

Honey curls - Weigh into 2 oz. portions and roll dough into ropes about 6" long. Swirl into greased muffin tins and brush tops with honey butter (which has been heated to soften).

Cinnamon honey curls - Add 3 Tbsp. cinnamon to flour and use cinnamon honey butter in the above recipe.

VARIATIONS OF BAKING PCWDER BISCUITS (CONT'D)

Orange biscuits - Add 6 oz. grated orange rind to dry ingredients. Before baking place 1/2 lump of sugar which has been dipped in orange juice on top of each biscuit.

Orange marmalade rolls - Divide dough into 4 lb. portions. Knead lightly until smooth and roll into rectangular shape approx. 24 in. x 12 in. x 1/8 in. Brush each portion with 1/4 cup melted margarine and spread with 1 cup orange marmalade. Roll up as for jelly roll and cut into 36 pieces approx. 3/4 in. Place in well greased muffin tins.

Whole wheat biscuits - Substitute 3 lb. whole wheat flour for 3 lb. white flour.

Scones

Yield: 12 dozen

Quantity

Ingredients

Method (Mix by hand)

8 lb.	Flour, G. P.
8 oz.	Baking powder
2 1/2 oz.	Salt
10 oz.	Dried milk solids
1 lb.	Sugar
1 lb.	Currants*
2 lb. 12 oz.	Shortening
6 oz.	Egg whites
4 oz.	Egg yolks
2 1/2 qt.	Water

1. Set oven at 425°F.
2. Mix dry ingredients until well blended.
3. Rub in shortening with hands until the mixture is the texture of coarse cornmeal.
4. Add slightly beaten eggs to the water; add liquid to the dry ingredients. Mix until all the flour is moistened and the dough is light and soft but not sticky.
5. Divide the dough into several portions and knead lightly on a floured board until the dough is smooth.
6. Roll dough 1/2" thick and cut with a 6" cutter.
7. Brush with egg white wash and sprinkle with granulated sugar.
8. Cut into fourths and place on ungreased baking sheet. Bake for 12-15 minutes or until top is light brown.

Egg white wash

4 oz.	Egg whites
2 oz.	Water

*Note - if currants are dry, soak for a few minutes in hot water, then drain thoroughly before adding to dry ingredients.

Shortcake biscuits - Omit currants from above recipe. Roll dough 3/4" thick and cut with 2 1/2" fluted cutter.

CORNBREAD

Cornbread

Yield: 2 bun pans (120 servings)
cut 6 x 10

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u> (Mix by machine)
3 lb. 4 oz.	Cornmeal	1. Set oven at 425°F.
3 lb. 4 oz.	Flour	2. Mix dry ingredients to blend.
1 lb.	Dried milk solids	3. Beat eggs slightly and add to water; add liquid to dry ingredients and mix thoroughly.
6 1/2 oz.	Baking powder	4. Add melted shortening and mix until batter is smooth.
1 1/2 oz.	Salt	5. Pour into well greased bun pan, 9 lb. per pan.
12 oz.	Sugar	6. Bake for 40-45 min., approximately.
1 lb.	Egg whites	
10 oz.	Egg yolks	
1 gal.	Water	
1 lb. 12 oz.	Shortening	

VARIATIONS OF CORNBREAD (For 12 dozen)

Cornsticks - Grease cornstick pans well and heat in oven. Fill indentations using No. 16 dipper. Bake for 25 minutes, approximately

Spoon Bread

Yield: 120 servings
8 small pans cut 3 x 5 or
10 sq. counter pans cut 3 x 4

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
2 1/2 gal.	Water, boiling	1. Set oven at 375°F.
6 oz.	Salt	2. Stir cornmeal into rapidly boiling salted water. Cook until thick. Add fat. Remove from heat and cool slightly.
6 lb.	Cornmeal	3. Sprinkle dried milk over the lukewarm water and beat with wire whip until smooth.
1 lb. 8 oz.	Margarine	4. Beat eggs slightly and add to re- constituted milk.
3 lb. 8 oz.	Dried milk	5. Combine cornmeal mixture and egg- milk mixture. Blend well.
1 gal.	Water, lukewarm	6. Stir in baking powder.
4 lb. 8 oz.	Egg whites	7. Put 3 qt. mixture into greased small pan (2 1/2 qt. in square counter pan.)
3 lb.	Egg yolks	8. Place in a pan of water and bake for 40-45 minutes. (If all of spoon bread will not be used at one time, bake a few pans as needed.)
3 oz.	Baking powder	

MUFFINS

Banana Muffins

Yield: 12 dozen
No. 16 dipper

<u>Quantity</u>	<u>Ingredients</u>	<u>Method-</u>
2 lb. 4 oz.	Shortening	1. Set oven at 425° F.
2 lb. 4 oz.	Sugar	2. Cream shortening and sugar on mixer.
9 lb.	Bananas, E.P.*	3. Add ripe bananas and beat to break up thoroughly.
1 lb.	Egg whites	4. Add eggs and mix well.
10 oz.	Egg yolks	5. <u>Remove from mixer.</u> Add well blended dry ingredients and water at one time and <u>mix by hand</u> only enough to combine.
9 lb.	Flour, G. P.	6. Dip into well greased muffin tins. (All muffins should be dipped at once).
5 oz.	Baking powder	7. Bake for 20-25 minutes.
1 oz.	Soda	
2 oz.	Salt	
3 oz.	Dried buttermilk solids	
3/4 qt.	Water	

VARIATIONS

Banana date muffins - Add 3 lb. chopped dates to dry ingredients.

Banana nut muffins - Add 1 lb. 8 oz. chopped nuts to dry ingredients.

* Banana puree may be substituted for fresh bananas.

Banana Bran Muffins

Yield: 12 dozen
No. 16 dipper

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
1 lb. 4 oz.	Shortening	1. Set oven at 425° F.
2 lb. 4 oz.	Sugar	2. Cream shortening and sugar on mixer.
11 lb. 4 oz.	Bananas, E.P.*	3. Add ripe bananas and beat to break up thoroughly.
1 lb. 4 oz.	Egg whites	4. Add eggs and mix well.
14 oz.	Egg yolks	5. <u>Remove from mixer.</u> Add well blended dry ingredients and water at one time and <u>mix by hand</u> only enough to combine.
5 lb.	Flour, G.P.	6. Dip into well greased muffin tins. (All muffins should be dipped at once.)
2 lb. 8 oz.	Bran	7. Bake for 20-25 minutes.
3 oz.	Baking powder	
1 1/2 oz.	Soda	
3 oz.	Dried buttermilk solids	
2 oz.	Salt	
3/4 qt.	Water	

* Banana puree may be substituted for fresh bananas.

Chocolate Crumb Muffins

Yield: 12 dozen
No. 12 dipper

<u>Quantity</u>	<u>Ingredients</u>
2 lb.	Shortening
3 lb.	Sugar
1 lb. 4 oz.	Egg whites
14 oz.	Egg yolks
5 lb.	Flour, G.P.
5 lb.	Cake crumbs
8 oz.	Baking powder
1 1/2 oz.	Salt
8 oz.	Cocoa
1 lb.	Dried milk solids
1 gal.	Water

Method (Mix by hand)

1. Set oven at 425°F.
2. Cream shortening and sugar
3. Add eggs and mix well.
4. Add well mixed dry ingredients and water at one time.
5. Combine only until well blended.
6. Dip into greased muffin tins.
7. Bake for 20 minutes.

Spice Crumb Muffins

Yield: 12 dozen
No. 12 Dipper

<u>Quantity</u>	<u>Ingredients</u>
2 lb.	Shortening
3 lb.	Sugar
1 lb. 4 oz.	Egg whites
14 oz.	Egg yolks
5 lb.	Flour, G.P.
5 lb.	Cake crumbs
8 oz.	Baking powder
1 1/2 oz.	Salt
1 lb.	Dried milk solids
2 Tbsp.	Cinnamon
2 tsp.	Cloves
2 lb.	Raisins
1 gal.	Water

Method

1. Set oven at 425°F.
2. Cream shortening and sugar
3. Add eggs and mix well.
4. Add well mixed dry ingredients and water at one time.
5. Combine only until well blended.
6. Dip into greased muffin tins.
7. Bake for 20 minutes.

Dark Bran Muffins

Yield: 12 dozen
No. 16 Dipper

<u>Quantity</u>	<u>Ingredients</u>
1 lb. 4 oz.	Shortening
1 1/4 qt.	Molasses
6 oz.	Egg yolks
10 oz.	Egg whites
4 lb. 4 oz.	Flour, G.P.
1 lb. 1 oz.	Dried buttermilk solids
2 lb.	Cake crumbs
2 lb. 4 oz.	Bran
3 1/2 oz.	Soda
2 oz.	Salt
1 gal.	Water

Method

1. Set oven at 425°F.
2. Cream shortening, molasses and eggs until thoroughly combined.
3. Add well mixed dry ingredients and water at one time to the egg-molasses mixture and mix only enough to combine.
4. Dip into well greased muffin tins. (All mixture should be dipped at once.)
5. Bake for 20-25 minutes.

Graham or Whole Wheat Muffins

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Yield: 12 dozen
No. 20 Dipper

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u> (Mix by hand)
1 lb. 12 oz.	Sugar	1. Set oven at 425°F.
2 lb.	Shortening	2. Cream sugar and shortening.
1 lb.	Egg yolks	3. Add egg yolks and mix well.
3 lb.	Flour, wh. wh. or graham	4. Add well mixed dry ingredients and milk at one time. Combine only until well blended.
5 lb.	Flour, G.P.	5. Dip into well greased muffin tins.
13 oz.	Dried milk solids	6. Bake for 20 minutes.
8 oz.	Baking powder	
1 1/2 oz.	Salt	
3/4 gal.	Water	

VARIATIONSHoney graham muffins - Substitute honey for sugar.Graham raisin - Add 2 lb. raisins (soaked and drained) to dry ingredients.Gingerbread MuffinsYield: 12 dozen
No. 16 Dipper

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u> (Mix by hand)
2 lb.	Sugar	1. Set oven at 425°F.
2 lb. 8 oz.	Shortening	2. Cream sugar and shortening; add eggs and mix thoroughly.
1 lb.	Egg whites	3. Add molasses and cream well.
10 oz.	Egg yolks	4. Add well blended dry ingredients and water at the same time.
5 lb. 6 oz.	Molasses	5. Mix only enough to combine.
7 lb. 8 oz.	Flour, G.P.	6. Dip into well greased muffin tins. (Dip all muffins at once.)
2 oz.	Soda	7. Bake for 20-25 minutes.
2 oz.	Salt	
2 2/3 Tbsp.	Ginger	
2 2/3 Tbsp.	Cinnamon	
1 1/2 tsp.	Cloves, ground	
2 qt.	Warm water	

Orange Ginger Muffins

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Yield: 12 dozen
No. 16 DipperQuantityIngredients

2 lb.	Brown sugar
2 lb.	Shortening
12 oz.	Egg whites
8 oz.	Egg yolks
4 lb. 8 oz.	Molasses
6 lb.	Flour, G.P.
1 oz.	Soda
4 Tbsp.	Cinnamon
1 Tbsp.	Ginger
1 Tbsp.	Nutmeg
4 oz.	Orange rind, grtd
1 1/2 qt.	Orange juice, warm

Method (Mix by hand)

1. Set oven at 425°F.
2. Cream sugar and shortening.
3. Add eggs and cream until well blended.
4. Add molasses and mix thoroughly.
5. Add well blended dry ingredients, grated orange rind and orange juice at the same time and mix only enough to combine.
6. Dip into well greased muffin tins. (Dip all muffins at once).
7. Bake for 20-25 minutes.

Oatmeal MuffinsYield: 12 dozen
No. 16 DipperQuantityIngredients

1 lb. 8 oz.	Sugar
1 lb. 8 oz.	Shortening
1 lb.	Egg whites
10 oz.	Egg yolks
2 lb.	Oatmeal
6 lb.	Flour, G.P.
1 lb.	Dried milk solids
8 oz.	Baking powder
2 oz.	Salt
2 lb.	Raisins
1 gal.	Water

Method (Mix by hand)

1. Set oven at 425°F.
2. Cream sugar and shortening; add eggs and mix thoroughly.
3. Add well blended dry ingredients, raisins (which have been soaked in hot water and drained thoroughly), and water at one time to egg mixture. Mix only enough to combine.
4. Dip into well greased muffin tins.
5. Bake for 20 minutes.

VARIATIONS

Oat sticks - Omit raisins. Heat well greased cornstick pans in oven and fill with No. 16 dipper.

Peanut Butter MuffinsYield: 12 dozen
No. 20 DipperQuantityIngredients

1 lb. 12 oz.	Sugar
1 lb. 8 oz.	Shortening
1 lb.	Peanut butter
1 lb.	Egg yolks
8 lb.	Flour, G.P.
13 oz.	Dried milk solids
8 oz.	Baking powder
1 oz.	Salt
12 oz.	Peanuts, chpd.
3 1/4 qt.	Water

Method (Mix by hand)

1. Set oven at 425°F.
2. Cream sugar and shortening and peanut butter.
3. Add egg yolks and mix well.
4. Add dry ingredients and water at one time. Combine only until well blended.
5. Dip into well greased muffin tins.
6. Bake for 20 minutes.

Plain Muffins

Yield: 12 dozen
No. 20 Dipper

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u> (Mix by hand)
1 lb. 12 oz.	Sugar	1. Set oven at 425 ⁰ F.
2 lb.	Shortening	2. Cream shortening and sugar.
1 lb.	Egg yolks	3. Add egg yolks and cream thoroughly.
8 lb.	Flour, G.P.	4. Add well blended dry ingredients and water at one time.
13 oz.	Dried milk solids	5. Combine with a folding motion down the side of the bowl and up through the middle until the ingredients are well blended but still have a pebbly appearance. DO NOT OVERMIX.
8 oz.	Baking powder	6. Dip from the edge of the bowl into well greased muffin tins.
1 1/2 oz.	Salt	7. Bake for approx. 20 min.
3 1/4 qt.	Water	

PLAIN MUFFIN VARIATIONS (For 12 dozen)

Bacon - Reduce sugar to 1 lb. Add 3 cups chopped cooked bacon to dry ingredients.

Blueberry, Cherry, Mincemeat and other moist fruit - 2 qt., well drained. Sprinkle on top; dip up; repeat.

Cheese - Reduce sugar to 1 lb. Add 1 lb. dehydrated cheese to dry ingredients. Sprinkle top of each muffin with 1/2 tsp. grated fresh cheese before baking.

Cocoanut - Add 8 oz. finely chopped cocoanut to dry ingredients.

Cornmeal - Substitute cornmeal for one-third of flour.

Cranberry - Mix 2 lb. raw cranberries (chopped) and 1 lb. sugar. Sprinkle some on top; dip up; repeat.

Date, Raisin, Dried or Candied Fruit - Add 2 lb. fruit to dry ingredients. (Large fruit; should be coarsely chopped. Dried fruits should be soaked then drained well.)

Jelly or Marmalade - Place 1 tsp. jelly in a slight indentation in top of unbaked muffin.

Lemon - Add 4 oz. grated lemon rind to dry ingredients.

Nut - Add 1 lb. chopped nuts to dry ingredients.

Orange - Add 4 oz. grated orange rind to the dry ingredients. Place on top 1/2 lump of sugar which has been soaked in orange juice.

Spice - Add 1 1/4 Tbsp. cinnamon; 1 tsp. cloves, and 1 lb. currants to dry ingredients. (Note: if currants are dry, soak for a few minutes in hot water then drain thoroughly before adding to dry ingredients).

Sugary Apple Muffins

Yield: 12 dozen
No. 16 Dipper

Quantity

Ingredients

2 lb. 4 oz.	Sugar
1 lb. 8 oz.	Shortening
1 lb.	Egg yolks
2 lb. 8 oz.	Apples, chopped (frozen, fresh, canned)
6 lb. 12 oz.	Flour, G.P.
12 oz.	Dried milk solids
6 3/4 oz.	Baking powder
1 oz.	Salt
1 oz.	Cinnamon
3/4 gal.	Water

Method (Mix by hand)

1. Set oven at 425°F.
2. Cream sugar and shortening.
3. Add egg yolks and mix thoroughly.
4. Add chopped apples and combine.
5. Add well blended dry ingredients and water at one time. Mix only enough to combine.
6. Dip into well greased muffin tins.
7. Sprinkle 1/2 tsp. cinnamon-sugar mixture on top of each muffin.
8. Bake for approx. 20 minutes.

Topping

12 oz.	Sugar
2 tsp.	Cinnamon

Tomato Juice Muffins

Yield: 12 dozen
No. 20 Dipper

Quantity

Ingredients

1 lb. 12 oz.	Sugar
2 lb.	Shortening
1 lb.	Egg yolks
8 lb.	Flour, G.P.
7 oz.	Dried milk solids
8 oz.	Baking powder
1 1/2 oz.	Salt
1 3/4 qt.	Water
1 1/2 qt.	Tomato juice
8 oz.	Grated cheese, fresh

Method (Mix by hand)

1. Set oven at 425°F.
2. Cream shortening and sugar.
3. Add egg yolks and cream thoroughly.
4. Add well blended dry ingredients and liquid at one time.
5. Mix only enough to combine.
6. Dip into well greased muffin tins.
7. Garnish top with 1/2 tsp. grated fresh cheese.
8. Bake for approx. 20 minutes.

Banana Bran Bread

Yield: 4 Pullman loaves
4 lb. per loaf

<u>Quantity</u>	<u>Ingredients</u>
2 lb. 4 oz.	Sugar
1 lb. 4 oz.	Shortening
12 oz.	Egg whites
8 oz.	Egg yolks
7 lb. 8 oz.	Bananas, E.P.*
3 lb. 12 oz.	Flour, G.P.
2 1/2 oz.	Baking powder
1 Tbsp.	Soda
1 lb. 4 oz.	Bran

* Banana puree may be substituted for fresh bananas.

Method

1. Set oven at 325° F.
2. Cream shortening, sugar and eggs on mixer.
3. Add ripe bananas and beat until thoroughly mashed.
4. Add well blended dry ingredients and mix on low speed only enough to combine. Scrape bowl to be sure ingredients are well blended.
5. Weigh 4 lb. batter into greased and floured pullman tins (lids should be also greased.)
6. Bake for approx. 1 1/2 hours. Remove lids from pans about 15 min. before taking from oven.

Blueberry Nut Bread

Yield: 4 Pullman loaves
4 lbs. per pan

<u>Quantity</u>	<u>Ingredients</u>
3 lb.	Sugar
1 lb. 8 oz.	Shortening
12 oz.	Egg whites
8 oz.	Egg yolks
5 lb.	Flour, G.P.
6 oz.	Dried milk solids
5 oz.	Baking powder
4 oz.	Salt
1 lb.	Nuts, chopped
1 1/2 qt.	Water
2 qt. (2 lb.)	Blueberries, (fresh or frozen)

Method (Mix by hand)

1. Set oven at 325°F.
2. Cream shortening, sugar and eggs.
3. Mix dry ingredients until blended. Coat well drained blueberries with a little of the flour.
4. Add remainder of the dry ingredients and the water to the egg mixture.
5. Using a folding motion mix only enough to combine.
6. Add blueberries and incorporate very carefully so that berries are not mashed.
7. Weigh 4 lb. batter into well greased and floured pullman tins. Cover with greased tops.
8. Bake for approx. 1 1/2 hrs. Remove lids from pans about 15 min. before taking from oven.

VARIATIONS

Cranberry Nut Bread - Substitute raw, coarsely chopped cranberries for blueberries. Add 3 oz. grated orange rind to dry ingredients.

Coffee Cake

Yield: 6 large pans (cut 4 x 6)
144 servings

Quantity

Ingredients

Method

3 lb.	Shortening
3 lb.	Sugar
1 lb. 4 oz.	Egg whites
9 oz.	Egg yolks
12 lb.	Flour, G.P.
1 lb. 8 oz.	Dried milk solids
12 oz.	Baking powder
3 oz.	Salt
1 1/2 gal.	Water

1. Set oven at 350°F.
2. Cream shortening and sugar.
3. Add eggs and mix thoroughly.
4. Mix all dry ingredients together and add to creamed mixture, alternately with water. Mix only until well blended.
5. Pour into well greased and floured pan. (5 lb. per pan).

Topping

1 lb. 4 oz.	Flour, G.P.
2 lb. 4 oz.	Brown sugar
3 Tbsp.	Cinnamon
1 lb. 2 oz.	Margarine
1 lb. 8 oz.	Nuts, coarsely chopped

6. Blend together dry ingredients. Rub in shortening until mixture is crumbly. Mix in nuts.
7. Sprinkle on top of batter.
8. Bake for approx. 45 min.

Date and Nut Bread

Yield: 4 Pullman pans
4 lb. 8 oz. per pan

Quantity

Ingredients

Method (Mix by hand)

3 lb. 12 oz.	Dates, diced
10 oz.	Margarine
2 qt.	Water, hot
3 lb. 12 oz.	Sugar
10 oz.	Egg whites
6 oz.	Egg yolks
2 oz.	Vanilla
4 lb. 8 oz.	Flour, G.P.
2 oz.	Baking powder
1 oz.	Soda
1 oz.	Salt
10 oz.	Nuts, chopped

1. Set oven at 325°F.
2. Add hot water to dates and shortening and allow mixture to cool.
3. Cream eggs and sugar. Add vanilla and cooled date mixture.
4. Mix dry ingredients until well blended. Add to sugar-date mixture and mix only enough to combine.
5. Heavily grease and flour pullman pans and lids. Weigh 4 lb. 8 oz. batter into each pan. Cover with lid.
6. Bake for approx. 1 1/2 hours. Remove lids about 15 min. before taking from oven.
7. Remove bread from pan. Cool thoroughly before slicing.

Nut Bread

Yield: 4 Pullman loaves
4 lb. 8 oz. per pan

<u>Quantity</u>	<u>Ingredients</u>
4 lb.	Sugar
8 oz.	Shortening
12 oz.	Egg whites
8 oz.	Egg yolks
6 lb.	Flour, G.P.
8 oz.	Dried milk solids
6 oz.	Baking powder
1 oz.	Salt
2 lb.	Nuts, chopped
1/2 gal.	Water

Method (Mix by hand)

1. Set oven at 325°F.
2. Cream together sugar, shortening and eggs.
3. Mix dry ingredients and nuts thoroughly.
4. Add dry ingredients and water to sugar-egg mixture and mix only enough to combine.
5. Grease and flour pullman pans and lids.
6. Weigh 4 lb. 8 oz. batter into each tin; cover with lids.
7. Bake for approx. 1 1/2 hours. Remove lids from pans toward the end of the baking period, so that bread may brown on top.
8. Remove bread from pans immediately. Cool thoroughly before slicing.

VARIATIONS for 4 pans

Apricot -Nut Bread - Substitute 2 lb. chopped dried apricots for 1 lb. nuts.
Wash and drain apricots before adding to dry ingredients.

Candied fruit bread - Substitute 4 lb. candied fruit for nuts.

Prune-nut bread - Substitute 2 lb. chopped dried pitted prunes for 1 lb. nuts.
Wash and drain prunes before adding to dry ingredients.

Orange Nut Bread

Yield: 4 Pullman loaves
4 lb. 8 oz. per pan

<u>Quantity</u>	<u>Ingredients</u>
12 oz.	Shortening
1 lb.	Sugar
12 oz.	Egg whites
8 oz.	Egg yolks
4 oz.	Orange rind, grtd.
3 lb.	Orange marmalade
7 lb. 8 oz.	Flour, G.P.
10 oz.	Dried milk solids
7 1/2 oz.	Baking powder
1 oz.	Salt
12 oz.	Nuts, chopped
2 1/2 qt.	Water

Method

1. Set oven at 325° F.
2. Cream sugar and eggs thoroughly. Add orange rind and marmalade.
3. Mix dry ingredients and nuts thoroughly.
4. Add dry ingredients and water to sugar-egg mixture. Mix only enough to combine.
5. Grease and flour pullman pans and lids.
6. Weigh 4 lb. 8 oz. batter into each pan and cover with lid.
7. Bake for approx. 1 1/2 hours. Remove lids from pans toward end of baking period to allow tops to brown.
8. Remove bread from pans immediately. Cool thoroughly before cutting.

Baked Brown Bread

Yield: 125 slices
4 5-lb. loaves (cut 28)
1 3-lb. loaf (cut 12)

<u>Quantity</u>	<u>Ingredients</u>
3 lb.	Brown sugar
1 lb.	Eggs
12 oz.	Shortening, melted
1 gal.	Water
2 1/2 cups	Molasses
1 oz.	Salt
2 oz.	Baking soda
1 lb.	Dried Buttermilk solids
8 lb.	Flour, graham

Method

1. Set oven at 325° F.
2. Mix sugar, eggs and shortening.
3. Add water and molasses, thoroughly combining.
4. Combine salt, baking powder, buttermilk solids and graham flour.
5. Add to creamed sugar-liquid mixture.
6. Scale into greased and floured pans.
7. Bake approximately 1 1/2 hrs.
8. Remove from pans and cool slightly before slicing.

Blueberry Kuchen

Yield: 2 bun pans (120)
cut 6 x 10

Quantity

Ingredients

Method

1 lb. 14 oz.	Sugar
1 lb.	Shortening
12 oz.	Egg whites
10 oz.	Egg yolks
3/4 gal.	Water
1 oz.	Salt
7 1/2 oz.	Baking powder
12 oz.	Dried milk solids
6 lb.	Flour
1 lb. 8 oz.	Blueberries

1. Set oven at 400° F.
2. Cream sugar, shortening, egg whites and egg yolks.
3. Add water.
4. Combine salt, baking powder, dried milk and flour.
5. Add to creamed mixture mixing just until all ingredients are blended.
6. Divide into greased baking pans.
7. Sprinkle blueberries over top of batter.
8. Combine cinnamon and sugar and sprinkle over blueberries.
9. Bake at 25-30 minutes.

Topping

2 2/3 Tbsp.	Cinnamon
1 lb.	Sugar

Apple Coffee Cake - Arrange 3 qts. apple slices in orderly rows over top of coffee cake in place of blueberries. Sprinkle with cinnamon-sugar mixture.

Popovers

Yield: 12 dozen

Quantity

Ingredients

Method

4 lb. 8 oz.	Flour
1 2/3 Tbsp.	Salt
1 lb.	Dried milk solids
1 lb. 10 oz.	Egg yolks
2 lb. 8 oz.	Egg whites
1 gal.	Water
10 oz.	Margarine, melted

1. Mix flour and salt and dried milk solids.
2. Beat eggs until frothy; add water.
3. Beat water-egg mixture and melted fat into flour mixture until well blended.
4. Fill well greased muffin tins 1/3 full pouring batter from a pitcher.
5. Bake at 400°F. for 10-15 min. Reduce heat to 300°F.; bake until tops are crisp and brown (about 40 min.).
6. When done, remove popovers from tins. If on removal from the oven the popovers seems moist, return to oven to continue drying.

NOTE: A popover should be crisp, brown and glossy on the outside and soft but not soggy on the inside. A toothpick inserted should come out dry.

YEAST ROLLS

Basic Yeast Rolls

Yield: 12 dozen
1 1/2 oz.

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
2 1/2 qt. 5 oz.	Water Yeast	1. Heat water to lukewarm (90°F.) (yeast is killed at 130°F.).
1 lb. 2 1/2 oz. 10 oz.	Sugar Salt Shortening	2. Crumble yeast into water.
7 lb. 8 oz. 10 oz.	Flour, G.P. Dried milk solids	3. Cream sugar, shortening and salt on mixer using flat beater or dough hook.
		4. Scrape mixture from bottom of bowl, add flour and dried milk. Continue mixing on low speed until well blended.
		5. Mix yeast and water well; pour into flour mixture. Beat on second speed until dough is smooth and satiny in appearance. (from 5-8 minutes)
		6. Remove paddle, scrape down dough and brush with oil. Cover bowl and set in a warm place.
		7. Let dough rise until it doubles in bulk or until it continues to recede when two fingers are pressed into the dough.
		8. Punch down dough and shape. When shaping rolls complete each pan with- out interruption so that all of the rolls will proof at the same time. (See directions on pages 16-17).
		9. Place shaped rolls into greased tins or on greased pans. Proof until rolls are double in bulk again.
		10. Bake at 400°F. for 12-15 minutes.

VARIATIONS for 12 doz.

Cheese Rolls - Add 1 lb. dehydrated cheese to flour.

SHAPING DIRECTIONS FOR YEAST ROLLS

- Rowknots - Weigh out dough into 1 1/2 oz. portions, roll into a "string". Tie loosely into a single knot, and place on greased baking pan.
- Butterflake - Weigh out dough into 18 oz. portions. Roll into a rectangle about 6 in. x 18 in. x 1/8 in. and brush with melted butter or oleo. Fold lengthwise into layers about 1 in. wide and cut into 12-1 1/2 in. pieces. Set on end in a greased muffin tin.
- Butterhorn or Crescents - Weigh out dough into 12 oz. portions. Shape into a ball and roll on a floured board into a circle about 1/4 in. thick. Brush with melted margarine and cut into 8 wedge shaped pieces. Roll up, beginning with wide end. Place on baking sheet with point underneath and curve ends slightly to form crescent.
- Cloverleaf - Divide dough into 1/2 oz. portions. Roll these pieces on a greased board into smooth balls and place the three balls in a greased muffin tin.
- Finger buns - Weigh dough into 2 oz. portions and roll into round strips approximately 4 1/2 in. long. Place at least 1 in. apart on greased baking sheet and flatten slightly with palm of hand.
- Hamburger buns - Weigh out dough into 2 oz. portions. Roll into round balls on greased board. Place at least 2 in. apart on greased baking sheet. Let three-quarter proof, flatten and let raise again.
- Lucky Clover - Weigh dough into 1 1/2 oz. portions and roll into smooth balls on a greased board. Place in greased muffin tins. With scissors divide rolls into quarters, cutting almost to bottom of rolls.
- Pan Rolls - Weigh dough into 1 1/2 oz. portions. Roll into smooth balls on a greased board and place about 1/2 in. apart on a greased baking sheet.
- Parkerhouse Rolls II - Weigh dough into 1 1/2 oz. portions. Shape and arrange on greased baking pans. Give a one-half proof. Invert rolls on work bench and using palm of hand flatten. Fold rolls over pinching the two edges together. Arrange on greased baking pan with rolls touching each other and the top half overlapping the bottom half slightly. Give a three-quarter proof.

- Rosettes - Follow directions for Bowknots. After tying, bring one end through center and the other over side and under the roll.
- Twin Rolls - Make up 1/2 recipe of Basic Yeast Rolls and 1/2 recipe of whole wheat rolls. Weigh into 3/4 oz. portions and roll into round balls on a greased board. Put one whole wheat and one white piece into each greased muffin tin.
- Twists - Weigh dough into 12 oz. portions. Roll on a floured board into a rectangle approx. 12 in. x 9 in. x 1/4 in. Brush lightly with melted oleo or butter. Fold in half lengthwise and cut into 8 strips. Twist each end in opposite directions and seal ends firmly. These twists may be left straight or formed into circles.

Basic Sweet Roll Dough

Yield: 12 dozen
1 1/2 oz.

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
2 qt.	Water	1. Dissolve yeast in lukewarm water (90°F.)
6 oz.	Yeast	(Yeast is killed at 130°F.)
1 lb. 8 oz.	Sugar	2. Cream sugar, salt, shortening and egg
3 oz.	Salt	in mixer using flat beater.
1 lb.	Shortening	3. Mix flour and dried milk. Scrape
12 oz.	Egg whites	mixture from bottom of bowl.
8 oz.	Egg yolks	4. Add about 1/2 of flour and incorporate
7 lb. 12 oz.	Flour	<u>on low speed.</u> Add remainder of flour
8 oz.	Dried milk solids	and yeast-water mixture and mix on
		low speed until all ingredients are
		well blended.
<u>Glaze</u> (if desired)		5. Beat on second speed until dough has
1 lb. 4 oz.	Confectioners sugar	a smooth, satiny appearance. (from 5
4 Tbsp.	Lemon juice	to 8 minutes).
As needed	Hot water	6. Remove paddle, scrape dough from sides
		of bowl and brush top of dough and
		sides of bowl with oil. Cover bowl
		and set in a warm place to rise.
		7. Let dough rise until double in bulk
		or until it continues to recede when
		finger is pressed into the dough.
		8. Punch down dough and shape as desired.
		(See directions for shaping on
		following pages.)
		9. Place shaped rolls into greased muffin
		tins or on greased pans. Proof until
		rolls double in bulk again.
		10. Bake at 400°F. for 12-15 minutes.
		11. While rolls are still warm they may be
		brushed with a confectioners sugar
		glaze if desired.

VARIATIONS OF SWEET ROLLS (for 12 dozen)

Butterscotch - Weigh dough into 2 lb. 4 oz. portions. Roll on a floured board into a rectangle approximately 24 in. x 12 in. x 1/4 in. Brush each portion with about 1/4 cup melted margarine and sprinkle with 1 cup of brown sugar. Roll up crosswise and cut into 24 pieces (approximately 1 in.). Grease muffin tins well. Put 1 tsp. of the following glaze into the bottom of each muffin tin.

2 lb.	Brown sugar	Place rolls in tins, cut surface up.
1 lb. 8 oz.	Margarine	Allow to stand in pans for approximately
1 tsp.	Salt	3 minutes before inverting after baking.
1 1/2 cups	Corn syrup, or honey	

VARIATIONS OF SWEET ROLLS (CONT'D)

Cinnamon - Roll out as for Butterscotch Rolls. Substitute 1 cup granulated sugar, 1 Tbsp. cinnamon and 4 oz. raisins for brown sugar. Place rolls, cut surface up, on well greased baking sheets approximately 1 in. apart. Flatten slightly with palm of hand or bottom of glass. After rolls are baked brush with confectioners sugar glaze while they are still warm.

Cinnamon Twists - Weigh dough into 2 lb. 4 oz. pieces and roll on a floured board into a rectangle approximately 24 in. x 18 in. x 1/8 in. Mix 1 lb. 8 oz. sugar and 3 Tbsp. cinnamon. Brush dough with melted margarine and sprinkle center third of rectangle (lengthwise) with 1/4 cup cinnamon sugar. Fold one third of dough over center, brush with melted oleo and sprinkle with 1/4 cup of cinnamon sugar. Fold remaining third of dough over the two layers. Cut crosswise with a sharp knife into 24 strips. Twist each end in opposite directions; seal ends thoroughly. Place on greased baking sheet about 1 in. apart. After baking the twists they may be brushed with confectioners sugar glaze.

Kolaches (or Queen Tarts) - Weigh dough into 1 1/2 oz. portions and shape into round balls; place on a greased baking sheet. Flatten slightly with palm of hand and allow to proof until double in bulk. Press down center of each roll with fingers leaving a rim about 1/2 inch wide. Fill center of each roll with 2 Tbsp. of either jam, mince-meat or the following fruit filling:

2 lb. E.P. pitted	Prunes
8 oz.	Sugar
12 oz.	Nuts, chopped
2 Tbsp.	Lemon rind, grated
2 Tbsp.	Lemon juice

Note: Other dried fruits may be substituted for the prunes.

Pecan rolls - Follow directions for Butterscotch Rolls. Put 1 tsp. pecan pieces in muffin tin before placing roll into tin.

Brioche

Yield: 12 dozen
1 1/2 oz.

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
1 lb. 12 oz.	Margarine or butter	1. Cream shortening and sugar.
1 lb. 4 oz.	Sugar	2. Add eggs and cardamon and mix well.
1 lb.	Egg yolks	3. Dissolve yeast in lukewarm water (90°F.)
1 lb. 8 oz.	Egg whites	4. Mix flour and dried milk and add to egg mixture.
1 tsp.	Cardamon seed, ground	5. Add flour and mix on low speed until combined. Scrape bowl.
1 1/4 qt.	Water, lukewarm	6. Beat mixture on high speed until smooth.
5 oz.	Yeast	7. Turn into oil greased pans and refrigerate for at least 6 hours, preferably over night.
6 lb.	Flour, G.P.	8. Turn onto floured board. Roll 1/2 in. thick and brush with melted margarine and fold again.
5 oz.	Dried milk solids	9. Weigh into 12 oz. pieces and roll into a rectangle on a floured board. Cut into eight pieces. Shape into a round strip approximately 6 in. long and tie into a bowknot. Place on a greased baking sheet.
4 oz.	Margarine or butter	10. Brush with egg glaze and sprinkle with chopped nuts and sugar.
		11. Proof until double in bulk.
		12. Bake at 400°F. for approximately 12 minutes.
<u>Glaze</u>		
4 oz.	Egg whites	
2 oz.	Egg yolks	
4 oz.	Sugar	
4 oz.	Nuts, chopped fine	

Danish Pastry

Yield: 9 dozen (1 1/2 oz.)

Quantity

Ingredients

1 lb.	8 oz.	Cake flour
	4 oz.	Dried milk solids
	8 oz.	Sugar
	8 oz.	Margarine
	1 1/2 oz.	Salt
3 lb.		Flour, G.P.
2 tsp.		Cardamom seed, ground
	10 oz.	Egg whites
	6 oz.	Egg yolks
1 qt.		Water
	6 oz.	Yeast
1 tsp.		Almond flavoring
2 lb.		Margarine

Method

1. Place all dry ingredients and shortening in mixing bowl.
2. Dissolve yeast in lukewarm water (90° Add flavoring.
3. Using the paddle and medium speed, add the eggs and water to dry ingredients. Continue mixing until dough is smooth (3 to 5 minutes).
4. Dump dough onto floured board and roll lightly into rectangle approximately 20 in. x 30 in.
5. Dot pieces of margarine over 2/3 of the surface of the dough. Fold dough into thirds.



Glaze

1/4 c.	Egg yolks
1/2 c.	Milk

Icing

1 lb.	Powdered sugar
As needed	Hot water
1 tsp.	Vanilla

6. Roll out lightly to the original size, repeat folding and rolling 2 times (a total of three rollings with three folds each is sufficient).
NOTE: All excess flour should be brushed lightly from the dough before folding. The rolling in of the fat should be done in such a manner that the dough will consist of alternate unbroken layers of fat and dough. This requires light even pressure from the rolling pin.
- *7. Let the dough "rest" in a cool place on a tray for 1/2 hour.
8. Cut dough into squares weighing approximately 12 to 15 oz. Cut in 1 1/2 oz. pieces. Shape as desired. Brush with glaze.
9. Place shaped rolls on a greased baking sheet; proof in a warm place, (85°F.) until dough is double in bulk.
10. Bake at 400°F. for 12 to 15 minutes.
11. When slightly cool, brush with icing.

* Or store in refrigerator if to be held several hours before shaping.

Hot Cross Buns

Yield: 12 dozen
2 oz.

Quantity

Ingredients

6 oz.	Yeast
2 qt.	Water, lukewarm
1 lb. 8 oz.	Sugar
3 oz.	Salt
12 oz.	Shortening
12 oz.	Egg whites
8 oz.	Egg yolks
1 oz.	Lemon rind, grtd.
12 oz.	Candied mixed fruit
8 oz.	Currants or raisins
1 Tbsp.	Nutmeg
2 Tbsp.	Cinnamon
1 Tbsp.	Cloves, ground
8 lb. 4 oz.	Flour, G.P.
8 oz.	Dried milk solids

Icing

6 oz.	Butter or oleo
3 lb.	Confectioners sugar
6 oz.	Egg whites
1/4 cup	Cream or evaporated milk
1/4 cup	Lemon juice

Method

1. Soften yeast in lukewarm water (90°F.). (Yeast is killed at 130°F.).
2. With flat paddle or dough hook, cream sugar, salt, shortening, eggs and lemon rind. Scrape bowl.
3. Mix fruit, spice, flour and dried milk until thoroughly blended. Add to creamed sugar-egg mixture. Scrape bowl.
4. Add yeast-water mixture and beat until mixture is smooth and satiny. Scrape down bowl and grease dough lightly.
5. Cover and set bowl in a warm place until dough is doubled in bulk.
6. Weigh into 2 oz. portions. Roll each portions into a smooth round ball on a greased wooden table top.
7. Place rolls one inch apart on a greased bun pan.
8. Proof until double in bulk.
9. Bake at 375°F. for approximately 15 minutes.
10. Allow to cool slightly and put crosses on top with pastry bag and No. 2 star or plain tube.

Magic Butter Rolls

<u>Quantity</u>	<u>Ingredients</u>
2 lb. 4 oz.	Flour, G.P.
8 oz.	Dried milk solids
1 oz.	Salt
1 lb. 8 oz.	Butter or oleo
4 oz.	Sugar
1 qt.	Water
6 oz.	Yeast
12 oz.	Egg yolks
1 lb. 2 oz.	Egg whites
2 Tbsp.	Vanilla
2 lb. 4 oz.	Flour
1 lb. 8 oz.	Nuts, chopped fine
2 lb.	Sugar
2 Tbsp.	Cinnamon

Yield: 12 dozen
No. 30 dipper

- Method
1. Blend flour, dried milk, salt and shortening with flat beater on low speed.
 2. Dissolve yeast and sugar in lukewarm water (90°F.). Add eggs and vanilla.
 3. Add yeast-egg mixture to flour-shortening mixture and beat until smooth.
 4. Add remaining flour and beat until smooth.
 5. Place dough in an oil mixing bowl. Let rise until doubled in bulk.
 6. Dip with No. 30 dipper and roll the dough in a mixture of chopped nuts, sugar and cinnamon. Stretch into strips approximately 8 inches long and twist into figure eight shapes.
 7. Place on well greased baking sheets and allow to proof for 10 minutes.
 8. Bake at 375°F. for 12-15 minutes. (Double pan to bake or turn bottom heat to Low).

Virginia Pastry

Yield: 9 dozen
1 1/2 oz.

Quantity

Ingredients

8 oz.	Sugar
2 lb. 8 oz.	Shortening, Hi-ratio
1 1/2 oz.	Salt
2 tsp.	Flavoring, sweet dough
3 lb.	Flour, G.P.
4 oz.	Dried milk solids
6 oz.	Yeast
1 qt.	Water, cold
10 oz.	Egg whites
6 oz.	Egg yolks
1 lb. 8 oz.	Flour, cake

Glaze

1 lb.	Confectioners sugar
1/4 cup	Lemon juice
As needed	Hot water

NOTE: This dough lends itself
very well to refrigeration
either in large pieces or
ready made up.

Method

1. Cream sugar, shortening, salt and flavoring on medium speed.
2. Add flour and dried milk. Mix on low speed until the creamed mass is broken into small lumps.
3. In a separate bowl dissolve the yeast in the milk and eggs. Add the cake flour and mix together for 2 minutes on medium speed.
4. Pour yeast, water, cake flour mixture into creamed sugar, shortening and flour mixture and mix for 2 minutes at medium speed. (Mix should be 65° or colder).
5. Take directly to the bench and make up into desired shapes.
6. Roll dough on floured board to a thickness of about 1/2 inch and cut with a 2 1/2 inch round fluted cutter or star cutter. Brush tops with milk and turn upside down on granulated sugar. Place right side up on greased baking sheet about 1 inch apart. Make an indentation in the center and fill with 1 tsp. of jam or a fruit filling.
7. Proof for 1/2 hour.
8. Bake at 400°F. for approximately 10 minutes.
9. While still warm brush with confectioners sugar glaze.

Whole Wheat or Graham Rolls

Yield: 12 dozen
1 1/2 oz.

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
2 1/2 qt. 6 oz.	Water Yeast	1. Heat water to lukewarm (90°F.) (yeast is killed at 130°F.).
1 lb. 2 1/2 oz. 10 oz.	Sugar Salt Shortening	2. Crumble yeast into water.
2 lb. 8 oz.	Flour, Whole wheat	3. Cream sugar, shortening and salt on mixer using flat paddle or dough hook.
5 lb. 10 oz.	Flour, G.P. Dried milk solids	4. Scrape mixture from bottom of bowl, add flour and dried milk and continue mixing on low speed until well blended
		5. Mix yeast and water well; pour into flour mixture. Beat until dough has a smooth satiny appearance. (from 5-8 minutes.)
		6. Remove paddle, scrape down dough and brush with oil. Cover bowl and set in a warm place.
		7. Let dough rise until it doubles in bulk or until it continues to recede when two fingers are pressed into the dough.
		8. Punch down dough and weigh out into 1 1/2 oz. pieces for each roll.
		9. Place shaped rolls into greased tins or on greased pans. Place pans in a warm place and let rolls proof until double in bulk again.
		10. Bake at 400°F. for 12 - 15 minutes.

VARIATIONS

Cornmeal rolls - Substitute yellow cornmeal for whole wheat flour. After shaping,
roll lightly in cornmeal.

Rye rolls - Substitute rye flour for whole wheat flour.

Yeast Muffins

Yield: 12 dozen
No. 30 Dipper

<u>Quantity</u>	<u>Ingredients</u>	<u>Method</u>
1 lb. 4 oz.	Butter or margarine	1. Dissolve yeast in lukewarm water (90°F.). (Yeast is killed at 130°F.).
8 oz.	Sugar	2. Cream shortening, sugar, salt and egg yolks until fluffy.
1 1/2 oz.	Salt	3. Add flour and dried milk to creamed shortening and eggs. Mix until combined.
12 oz.	Egg yolks	4. Add yeast mixture and beat until the dough is satiny smooth.
2 qt.	Water, lukewarm	5. Grease sides of bowl, let rise in rise in a warm place until double in bulk. Stir to knock out air.
5 oz.	Yeast	6. Dip into a well greased muffin tin.
8 oz.	Dried milk solids	7. Give a three-quarter proof and bake at 375°F. for about 15 minutes. (Caution - Do not allow to over proof or the rolls will collapse).
5 lb. 6 oz.	Flour	

VARIATIONS for 12 dozen

Cheese puffs - Add 1 lb. grated cheese to flour.

Cinnamon puffs - Drop No. 30 dipper of dough into a bowl containing 2 lb. sugar and 1 oz. cinnamon (well mixed), and roll to cover dough lightly with the cinnamon sugar. Place in a well greased muffin tin.

Orange puffs - Add the following ingredients to the creamed shortening and eggs:

2 tsp.	Orange flavoring
5 oz. (1/2 c.)	Orange marmalade
4 oz.	Orange rind, grated

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NEW YORK STATE COLLEGE OF HOME ECONOMICS
A Unit of the State University of New York
AT CORNELL UNIVERSITY, ITHACA, NEW YORK

CAKES, COOKIES, AND FROSTINGS

NEW YORK STATE COLLEGE OF HOME ECONOMICS
A UNIT OF THE STATE UNIVERSITY OF NEW YORK
CORNELL UNIVERSITY ITHACA, NEW YORK

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NEW YORK STATE COLLEGE OF HOME ECONOMICS
AT CORNELL UNIVERSITY, ITHACA, NEW YORK

PROCEDURE FOR BAKING CAKES

1. Grease and flour pans well to facilitate removal of cakes. A mixture of shortening and flour may be used for this purpose and may be prepared in large quantity and kept on hand. Blend together 1 lb. of hydrogenated vegetable shortening and 8 oz. all-purpose flour. Hold at room temperature (but do not melt) and spread a heavy layer of this mixture on the bottom of each pan with a pastry brush. Make sure no spots are left bare.
2. Bake a sample of each batch of cake batter made. Fill a greased and floured sample cup one-third full and bake at the temperature specified in the recipe. If the sample is all right, proceed to scale the batter.
3. Scale the weight of batter specified in the recipe into the pans and level. Place pans into preheated ovens, loading each deck to optimum capacity at one time to avoid opening oven door during the baking process. Fill electric oven with 8 layers per deck.
4. Test cakes for doneness when they have been in the oven the minimum baking time. They are finished if they shrink back when touched lightly in the center. Do not bake longer, as they shrink and dry out.
5. Remove cakes from oven when baked and leave in pans 15-20 minutes (but not longer) to cool.

PROCEDURE FOR FILLING AND FROSTING CAKES

A. Layer cakes

1. Tap side of pan on table to loosen the cake.
2. Remove to inverted layer pan placing one-half the cakes with tops up and one-half with tops down.
3. Brush off loose crumbs to tray. (Crumbs are not thrown away.)
4. When completely cool, spread filling (or icing) on the inverted layer to within one-fourth inch of the edge.
5. Place second layer on top (topside up), being sure to balance up thickness so cake will remain symmetrical.
6. Spread frosting evenly on top without attempting to have the surface too smooth. Hot water may be used to dip spatula if a fudge frosting is being spread, but care must be taken not to make the frosting too wet.
7. If sides are to be frosted, be sure crumbs are brushed away.

B. Loaf cakes

1. Remove cake from tins (tins may be lined with paper to facilitate removal).
2. Brush off crumbs to tray.
3. Spread top and sides generously with frosting.
4. Loaf may be sliced lengthwise and spread with filling, sandwich fashion, so that one layer is stacked on top of another. The whole loaf is then frosted.

C. Sheet cakes

1. Spread frosting on top of cake without removing from pan.

OR

1. Remove cake from pan by inverting on rack or tray. Brush off crumbs.
2. Frost top and sides. If sheet is not too large, it may be split and a filling used.

D. Tea cakes

1. Place small cakes on rack and pour fondant frosting over them.

OR

1. Frost tops only and garnish.

OR

1. Dip in fondant.

WEIGHT OF CAKE BATTER USED FOR CERTAIN BAKING PANS

C-4023
4/25/56

<u>Pan</u>	<u>Description</u>	<u>No. of pan</u>	<u>Dimensions</u>	<u>Weight of batter used</u>	<u>No. of servings & remarks</u>
Layer tin	Round		10" x 1 1/2"	1 lb. 4 oz. - 1 lb. 6 oz.	Two layer cake cuts 16 wedges
Pudding pan	Small	312 or 4412**	12" x 8" x 2 1/4"	2 lb. - 2 lb. 4 oz.	Cut 5 x 3 (15 serv.)
Pudding pan	Medium	314**	14 1/2" x 9" x 2 1/2"	3 lb. - 3 lb. 8 oz.	Cut 6 x 4 (24 serv.)
Baking pan	Small square	1070**	8 1/2" x 8 1/2" x 1 3/4"		
Baking pan	Small oblong	99**	11 1/4" x 7 1/4" x 1"		
Baking pan	Large	245 or 4455**	18" x 12" x 2 1/4"	5 lb. - 6 lb.	Cut 6 x 4 add 3 at each end (30 serv.)
Bun pan	Small (jelly roll pan)		17" x 11" x 3/4"	2 lb. - 3 lb.	
Bun pan	Regular	9000**	24 5/8" x 16 5/8" x 1"	3 lb. - 6 lb.	Used for bars and jelly roll
Tube pan	Round	5212**	8 1/2" x 4 1/8"	1 lb. 9 oz. - 2 lb.	12 wedges
Pullman loaf	Small		9 3/4" x 3 3/4" x 4"		
Pullman loaf	Large		16 3/4" x 3 3/4" x 4"		
Muffin tin	Small		1 5/8" x 1 1/8"	#30 scoop (scant)	
Muffin tin	Standard	043**	2" x 1 3/8"	#20 scoop (scant)	

*Dimensions for length and width are inside, bottom dimensions

**Wear-Ever number

***Etko number

PLAIN LAYER CAKE (CONVENTIONAL CAKE METHOD)

	<u>2 layers*</u>	<u>8 layers</u>	<u>20-22 layers</u>	<u>48-50 layers</u>
Shortening	5 1/4 oz.	1 lb. 5 oz.	3 lb. 4 1/2 oz.	7 lb. 14 oz.
Sugar	11 1/4 oz.	2 lb. 13 oz.	7 lb. 1/2 oz.	16 lb. 14 oz.
Eggs	5 1/4 oz.	1 lb. 5 oz.	3 lb. 4 1/2 oz.	7 lb. 14 oz.
Or	Or	Or	Or	Or
(Egg yolks	(2 oz.	(8 oz.	(1 lb. 4 oz.	(3 lb.
(Egg whites	(3 1/4 oz.	(13 oz.	(2 lb. 1/2 oz.	(4 lb. 14 oz.
Vanilla	1 tsp.	3/4 oz.	2 oz.	4 3/4 oz.
Flour, cake	11 1/4 oz.	2 lb. 13 oz.	7 lb. 1/2 oz.	16 lb. 14 oz.
Baking powder	1/2 oz.	2 oz.	5 oz.	12 oz.
Salt	1/2 tsp.	2 tsp.	1 2/3 tsp.	2 oz.
Milk	9 3/4 oz.	2 lb. 7 oz.	6 lb. 1/2 oz.	14 lb. 10 oz.
<hr/>				
Batter weight	2 lb. 11 oz.	10 lb. 13 oz.	27 lb. 2 oz.	65 lb. 4 oz.

* 1 lb. 4 oz. batter per layer

Method

1. Have all ingredients at room temperature (about 75-80° F.)
2. Cream shortening thoroughly using low speed. The time of creaming will vary with the hardness and type of fat. Hydrogenated vegetable shortenings have some air incorporated already so require less creaming than butter or margarine. The fat should be plastic but not melted before adding the sugar.
3. Add the sugar and beat on low speed until the sugar is incorporated.
4. Add eggs and vanilla and beat on second speed until mixture is light and fluffy - about the consistency of whipped cream. This will require 8-10 minutes. Scrape down the sides of the bowl and under the paddle.
5. Sift flour, salt and baking powder together, or mix thoroughly by hand until the flour is not caked together.
6. Add one-third of the dry ingredients to the creamed mixture. Blend well on low speed (about 10 minutes). Stop the machine and scrape down sides of the bowl and under the paddle.
7. Add one-half of the milk. Blend well on low speed. Stop the machine and scrape bowl.
8. Add one-third of dry ingredients. Blend well. Stop machine and scrape down.
9. Add remainder of milk. Blend well. Stop machine and scrape down.
10. Add remainder of dry ingredients. Blend well. Scrape down sides of bowl and under the paddle thoroughly, using hand to be sure that no lumps cling to the bowl. Blend on low speed till mixture is smooth.
11. Scale into well-greased and floured baking tins.
12. Bake 20-25 minutes at 350° F. See page 1 for "Procedure for baking cakes."

VARIATIONS OF PLAIN LAYER CAKE

1. Boston Cream Pie - Split layers of plain cake and fill with 1 1/2 cups cream filling (page 54). Sprinkle top with confectioner's sugar.
2. Lemon Cake - In the plain cake use the following flavoring:

	<u>2 layers</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Vanilla	1/2 tsp.	2 tsp.	2 Tbsp.	2 oz.
Lemon extract	1/4 tsp.	1 tsp.	1 Tbsp.	1 oz.
Lemon rind, grated	1/2 tsp.	2 tsp.	2 Tbsp.	1 oz.
3. Mocha Cake - Add 1 tsp. Instant Coffee per layer to the dry ingredients.
4. Nut Cake - Use 1 oz. chopped nuts per layer. Sift nuts to get out finer pieces and skin. Add to the sifted dry ingredients or sprinkle over the batter in each layer. Scale batter 1 lb. 5 oz. per layer.

PLAIN SHEET CAKE

	<u>2 large pans (#245)*</u>	<u>3 large pans</u>	<u>5 large pans</u>
Sugar	2 lb. 10 oz.	3 lb. 15 oz.	6 lb. 9 oz.
Shortening	14 oz.	1 lb. 5 oz.	2 lb. 3 oz.
Eggs	1 lb. 1/2 oz.	1 lb. 9 oz.	2 lb. 9 1/2 oz.
or	or	or	or
(Egg yolks	(6 1/2 oz.	(10 oz.	(1 lb. 1/2 oz.
(Egg whites	(10 oz.	(15 oz.	(1 lb. 9 oz.
Vanilla	1 1/3 Tbsp.	1 oz.	1 3/4 oz.
Flour, cake	3 lb.	4 lb. 8 oz.	7 lb. 8 oz.
Baking powder	2 3/4 oz.	4 oz.	6 3/4 oz.
Salt	2 tsp.	1 Tbsp.	1 2/3 Tbsp.
Milk solids	6 oz.	8 oz.	14 oz.
Water	<u>2 lb. 8 oz.</u>	<u>3 lb. 13 oz.</u>	<u>6 lb. 5 oz.</u>
Batter Weight	10 lb. 10 oz.	15 lb. 15 oz.	26 lb. 10 oz.

*5 lb. batter per pan

Method (Conventional Cake method. For detailed procedure, see page 4.)

1. Cream sugar and shortening well.
2. Add eggs and vanilla and cream on second speed for 8-10 minutes.
3. Sift dry ingredients. Add in three parts alternately with the milk. Scrape the sides of the bowl and under the paddle several times.
4. Scale into well greased and floured pans.
5. Bake at 325°F. for 35-40 minutes.

GOLD CAKE (DOUGH BATTER METHOD)

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Flour, cake	8 oz.	2 lb.	5 lb.	12 lb.
Shortening** High-ratio	5 1/2 oz.	1 lb. 6 oz.	3 lb. 8 oz.	8 lb. 6 oz.
Sugar	10 oz.	2 lb. 8 oz.	6 lb. 4 oz.	15 lb.
Salt	1/4 oz.	1 1/4 oz.	3 oz.	7 1/4 oz.
Baking powder	1/2 oz.	2 oz.	5 oz.	12 oz.
Milk	3 1/4 oz.	12 3/4 oz.	2 lb.	4 lb. 12 3/4 oz.
Eggs	7 1/4 oz.	1 lb. 13 oz.	4 lb. 8 1/2 oz.	10 lb. 14 oz.
(<u>or</u> Egg yolks	(<u>or</u> 3 oz.	(<u>or</u> 12 oz.	(<u>or</u> 1 lb. 14 oz.	(<u>or</u> 4 lb. 8 oz.
(Egg whites	(4 1/4 oz.	(1 lb. 1 oz.	(2 lb. 10 1/2 oz.	(6 lb. 6 oz.
Milk	2 3/4 oz.	11 1/4 oz.	1 lb. 12 oz.	4 lb. 3 1/4 oz.
Vanilla	1 1/2 tsp.	1 oz.	2 1/2 oz.	6 oz.
Batter weight	2 lb. 5 oz.	9 lb. 7 oz.	23 lb. 10 oz.	57 lb.

*1 lb. 3 oz. batter per layer. This batter gives excellent volume and can be scaled less than other cakes.

**A high ratio shortening must be used.

Method:

1. Have all ingredients at room temperature (75-80°F.).
2. Mix flour and shortening for 3 to 5 minutes at low speed. (The mixture will have the appearance of a stiff dough.) Scrape down bowl and paddle at least once during this time.
3. Add sugar, salt, baking powder and first portion of milk. Mix for 3 to 5 minutes at low speed, again scraping bowl and paddle during this stage.
4. Mix eggs, second portion of milk and vanilla. Add half of this and mix at low speed for 2 minutes. Scrape down and mix for two minutes longer.
5. Add balance of liquid ingredients and mix for two minutes. Scrape down and mix for one to three minutes longer (until batter is smooth).
6. Scale 1 lb 3 oz. batter into well greased and floured pans.
7. Bake at 350°F. for 15-20 minutes.

VARIATIONS OF GOLD CAKE

1. Lord Baltimore Cake - Make boiled icing. Divide in two parts. To the half add the following.

	<u>4 cakes</u>	<u>10 cakes</u>	<u>24 cakes</u>
Candied cherries, chopped	2 oz.	5 oz.	12 oz.
Macaroon crumbs, large	3 oz.	8 oz.	1 lb.
Almonds, chopped	3 oz.	8 oz.	1 lb.
Orange juice	1/2 oz.	1 oz.	2 oz.
Lemon juice	1 oz.	2 1/2 oz.	6 oz.

1. Fold the above ingredients into the icing with as few strokes as possible.
 2. Spread on bottom layers for filling.
 3. Spread the top layer with the plain boiled icing. Dot with chopped candied cherries and chopped almonds.
2. Orange Cake - Replace the vanilla in the gold cake with the following flavorings:

	<u>2 layers</u>	<u>3 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Vanilla	1 tsp.	1/2 oz.	1 1/4 oz.	3 oz.
Orange extract	1/4 tsp.	1 tsp.	1/2 oz.	1 1/4 oz.
Orange rind, grated	1/2 Tbsp.	3/4 oz.	2 oz.	4 1/2 oz.

3. Orange Raisin Cake - Ice orange cake with orange raisin icing.
4. Pineapple Cake - Fill with pineapple filling and ice tops with pineapple butter frosting.

WHITE CAKE

	<u>4 layers</u>	<u>8 layers</u>	<u>12 layers</u>
<u>Ingredients</u>	<u>Quantity</u>	<u>Quantity</u>	<u>Quantity</u>
Flour, cake	1 lb. 2 oz.	2 lb. 4 oz.	3 lb. 4 oz.
Shortening Hi Ratio	10 oz.	1 lb. 4 oz.	1 lb. 12 oz.
Sugar	1 lb. 9 oz.	3 lb. 2 oz.	4 lb. 9 oz.
Salt	1 Tbsp.	1 1/4 oz.	2 oz.
Baking Powder	1 oz.	2 1/4 oz.	3 1/4 oz.
Cream of Tartar	2/3 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.
Water	7 oz.	14 oz.	1 lb. 4 oz.
Dried Milk Solids	2 oz.	4 oz.	6 oz.
Egg whites	13 1/2 oz.	1 lb. 11 oz.	2 lb. 7 oz.
Water	8 oz.	1 lb.	1 lb. 7 oz.
Vanilla	<u>1 Tbsp.</u>	<u>2 Tbsp.</u>	<u>3 Tbsp.</u>
Batter Weight	5 lb. 6 oz.	10 lb. 12 oz.	15 lb. 9 oz.

1 lb. 4 oz. batter per layer

METHOD:

1. Scale flour and shortening into mixing bowl.
Using a flat beater mix 3 to 5 minutes.
Scrape down at least once during this stage.
2. Add sugar, salt, baking powder, cream of tartar and dried milk solids.
Add water slowly mixing thoroughly after each addition to insure smooth batter. Mix 3 to 5 minutes scraping down sides of bowl and under the paddle at least once.
3. Scale off egg whites, water and vanilla. Add approximately half of it to the bowl. Mix until smooth, scrape down and mix until smooth again.
4. Add balance of liquid ingredients and continue mixing for a total of 3 to 5 minutes scraping down again to insure a smooth batter.
5. Scale into greased and floured cake pans.
6. Bake at 350°F.

VARIATIONS OF WHITE CAKE

1. Almond - Replace half of vanilla with almond extract.
2. Coconut - Almond flavoring may be used in place of half of vanilla.
Frost with boiled icing. Garnish each cake with one ounce of shredded coconut.

VARIATIONS OF WHITE CAKE (CONTINUED)

3. Lady Baltimore - Make boiled icing. Divide in two parts. To half add the following:

	<u>4 cakes</u>	<u>10 cakes</u>	<u>24 cakes</u>
Raisins, chopped	5 oz.	14 oz.	2 lb.
Dates, chopped	2 oz.	4 oz.	10 oz.
Pecans, chopped	3 oz.	6 oz.	1 lb.

Method:

1. Fold above ingredients into the frosting with as few strokes as possible.
2. Spread on bottom layers for filling.
3. Spread the top with the plain boiled icing. Dot with chopped, drained maraschino cherries or candied cherries and chopped pecans.

WHITE COCONUT CAKE

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Sugar	9 1/2 oz.	2 lb. 7 oz.	6 lb. 1 1/2 oz.	14 lb. 9 oz.
Shortening	3 1/2 oz.	13 1/2 oz.	2 lb. 1 1/2 oz.	5 lb.
Egg white	3 1/2 oz.	13 1/2 oz.	2 lb. 1 1/2 oz.	5 lb.
Vanilla	1 tsp.	1/2 oz.	1 1/4 oz.	3 1/2 oz.
Flour, cake	10 oz.	2 lb. 9 oz.	6 lb. 7 oz.	15 lb. 7 oz.
Baking powder	1 1/2 Tbsp.	2 1/2 oz.	6 1/4 oz.	15 1/4 oz.
Salt	1/2 tsp.	2/3 Tbsp.	2/3 Tbsp.	4 Tbsp.
Milk	11 1/4 oz.	2 lb. 12 1/2 oz.	6 lb. 15 1/4 oz.	16 lb. 11 oz.
Cream of tartar	1/4 tsp.	1 tsp.	2 1/2 tsp.	2 Tbsp.
Coconut, finely chopped	1 1/4 oz.	5 oz.	12 1/2 oz.	2 lb.
Batter weight	2 lb. 7 oz.	9 lb. 15 oz.	24 lb. 15 oz.	59 lb. 15 oz.

* 1 lb. 4 oz. batter per layer

Method: (Conventional Cake Method. For detailed procedure, see page 4).

1. Cream sugar and shortening.
2. Add egg whites and vanilla and beat 8-10 minutes on second speed.
3. Sift dry ingredients and add coconut. Add in three parts alternately with the milk.
4. Scale into well-greased and floured tins.
5. Bake at 350° F. for 15-20 minutes.

VARIATION OF WHITE COCONUT CAKE

1. Chocolate Chip Cake - substitute grated bitter or semi-sweet chocolate for the coconut. (Do not use chocolate bits or nuggets as they are too heavy and settle to the bottom of the layer).

APPLESAUCE CAKE

	<u>2 large pans (#245)</u>	<u>3 large pans</u>	<u>5 large pans</u>
Shortening	1 lb. 4 oz.	1 lb. 14 oz.	3 lb. 2 oz.
Sugar	2 lb. 6 oz.	3 lb. 12 oz.	6 lb. 4 oz.
Eggs	8 oz.	13 oz.	1 lb. 4 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
(Egg yolks	(3 oz.	(5 oz.	(8 oz.
(Egg whites	(5 oz.	(8 oz.	(12 oz.
Flour, cake	2 lb. 8 oz.	3 lb. 12 oz.	6 lb. 4 oz.
Baking powder	2 oz.	3 oz.	5 oz.
Cinamon	1 2/3 tbsp.	2 1/2 tbsp.	1 oz.
Cloves	2 1/2 tsp.	3 3/4 tsp.	2 tbsp.
Nutmeg	2 1/2 tsp.	3 3/4 tsp.	2 tbsp.
Salt	1 1/4 tsp.	1 7/8 tsp.	1 tbsp.
Applesauce, unsweetened	3 lb. 12 oz.	5 lb. 10 oz.	9 lb. 6 oz.
Baking soda	3 3/4 tsp.	5 5/8 tsp.	1 1/4 oz.
Raisins, chopped	1 lb.	1 lb. 8 oz.	2 lb. 8 oz.
Nuts, chopped	<u>10 oz.</u>	<u>1 lb. 4 oz.</u>	<u>1 lb. 14 oz.</u>
Batter weight:	12 lb. 5 oz.	18 lb. 14 oz.	31 lb. 3 oz.

Method: (Conventional Cake Method. For detailed procedure, see page 4.)

1. Cream shortening and sugar.
2. Add eggs and cream on second speed for about 8 minutes.
3. Sift dry ingredients and add alternately with the applesauce. Mix raisins and nuts with last portion of dry ingredients added to batter.
4. Bake in well greased and floured pans at 350°F. for 35-40 minutes.

BANANA CAKE

	<u>2 layers*</u>	<u>7 layers</u>	<u>18 layers</u>	<u>44 layers</u>
Sugar	10 oz.	2 lb. 8 oz.	6 lb. 4 oz.	15 lb.
Shortening	4 3/4 oz.	1 lb. 3 oz.	2 lb. 15 1/2 oz.	7 lb. 2 oz.
Salt	1 1/4 tsp.	3/4 oz.	1 3/4 oz.	4 oz.
Soda	1 1/4 tsp.	3/4 oz.	1 3/4 oz.	4 oz.
Bananas ripe (E.P.)	10 1/2 oz.	2 lb. 10 oz.	6 lb. 9 oz.	15 lb. 12 oz.
Eggs	3 oz.	12 oz.	1 lb. 14 oz.	4 lb. 8 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
(Egg yolks	(1 oz.	(5 oz.	(12 oz.	(1 lb. 13 oz.
(Egg whites	(2 oz.	(7 oz.	(1 lb. 2 oz.	(2 lb. 11 oz.
Buttermilk	5 1/2 oz.	1 lb. 6 oz.	3 lb. 7 oz.	8 lb. 4 oz.
Flour, cake	10 oz.	2 lb. 8 oz.	6 lb. 4 oz.	15 lb.
Baking powder	1/4 tsp.	1 tsp.	1 oz.	2 1/4 oz.

Batter weight: 2 lb. 12 oz. 11 lb. 1 oz. 27 lb. 11 oz. 66 lb. 4 oz.

*1 lb. 8 oz. batter per layer or 6 lb. per large pan.

Method: (Conventional Cake Method. For detailed procedure see p. 4.)

1. Cream sugar, shortening, salt and soda for 2 minutes.
2. Add bananas and beat to break up thoroughly.
3. Add eggs and cream for 8-10 minutes.
4. Sift flour and baking powder. Add in three parts alternately with buttermilk. Mix after each addition on first speed till smooth. Scrape down side of bowl and under paddle. Use hand after last addition, to be sure that batter is well mixed.
5. Scale 1 lb. 8 oz. batter into well greased and floured tins.
6. Bake at 350°F. for 20-25 minutes.

BROWN SUGAR CRUMB CAKE

	<u>2 large pans</u>	<u>3 large pans</u>	<u>5 large pans</u>
Brown sugar	6 lb.	9 lb.	15 lb.
Flour, cake	4 lb. 10 oz.	7 lb.	11 lb. 10 oz.
Margarine	2 lb.	3 lb.	5 lb.
Cinnamon	3/4 oz.	1 oz.	1 3/4 oz.
Egg yolks	5 oz.	8 oz.	13 oz.
Egg whites	8 oz.	12 oz.	1 lb. 4 oz.
Sour milk or			
Buttermilk *	3 lb. 6 oz.	5 lb.	8 lb. 6 oz.
Soda	<u>1 oz.</u>	<u>1 1/2 oz.</u>	<u>2 1/2 oz.</u>
Batter weight:	15 lb. 14 oz.	23 lb. 14 oz.	39 lb. 13 oz.

8 lb. batter per pan

METHOD: Mix by hand

1. Mix sugar, flour, cinnamon and margarine together as for pastry (by hand) being careful to leave the margarine in small lumps.
2. Add beaten eggs, sour milk and soda. Mix by hand, being careful not to overmix.
3. Scale batter into well-greased and floured pans.
4. Bake at 325°F. for 50-60 minutes.

*For dried buttermilk:	<u>2 large pans</u>	<u>3 large pans</u>	<u>5 large pans</u>
Dried Buttermilk	7 oz.	10 oz.	17 oz.
Solids			
Water	2 lb. 15 oz.	4 lb. 6 oz.	7 lb. 5 oz.

CARAMEL CAKE

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Sugar (to caramelize)	3 1/2 oz.	14 oz.	2 lb. 3 oz.	5 lb. 4 oz.
Water, boiling	2 1/2 oz.	10 oz.	1 lb. 9 oz.	3 lb. 12 oz.
Sugar	7 3/4 oz.	1 lb. 15 oz.	4 lb. 13 oz.	11 lb. 10 oz.
Shortening	3 3/4 oz.	15 oz.	2 lb. 5 1/2 oz.	5 lb.
Eggs	4 oz.	1 lb.	2 lb. 8 oz.	6 lb.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
(Egg yolks	(1 1/2 oz.	(6 oz.	(1 lb. 2 oz.	(2 lb. 4 oz.
(Egg whites	(2 1/2 oz.	(10 oz.	(1 lb. 6 oz.	(3 lb. 12 oz.
Vanilla	1 tsp.	1 1/3 tbsp.	3 1/3 tbsp.	4 oz.
Flour, cake	11 1/4 oz.	2 lb. 13 oz.	7 lb. 1/2 oz.	16 lb. 14 oz.
Baking powder	3/4 oz.	2 3/4 oz.	7 oz.	16 3/4 oz.
Salt	1/2 tsp.	2 tsp.	1 2/3 tbsp.	1 3/4 oz.
Milk	10 oz.	2 lb. 8 oz.	6 lb. 4 oz.	15 lb.

Batter weight: 2 lb. 11 oz. 10 lb. 14 oz. 27 lb. 3 oz. 64 lb. 9 oz.

* 1 lb. 4 oz. batter per layer

Method: (Conventional Cake Method. For detailed procedure see page 4.)

1. Caramelize first portion of sugar. Add boiling water to dissolve. Cool.
2. Cream second portion of sugar and shortening.
3. Add eggs and vanilla. Cream for 8 minutes on second speed.
4. Add syrup to batter and mix well.
5. Add sifted dry ingredients in three parts alternately with milk.
6. Scale into well greased and floured tins.
7. Bake at 350° F. for 20 minutes.

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DATE CAKE

	<u>1 medium pan (#314)</u>	<u>1 large pan (#245)</u>	<u>2 large pans</u>
Shortening	8 oz.	10 oz.	1 lb. 4 oz.
Sugar	14 oz.	1 lb. 1 1/2 oz.	2 lb. 3 oz.
Eggs	3 oz.	4 oz.	8 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
(Egg yolks	(1 oz.	(2 oz.	(3 oz.
(Egg whites	(2 oz.	(2 oz.	(5 oz.
Flour, cake	14 oz.	1 lb. 1 1/2 oz.	2 lb. 3 oz.
Soda	2 tsp.	2 1/2 tsp.	1 2/3 tbsps.
Cinnamon	2 tsp.	2 1/2 tsp.	1 2/3 tbsps.
Cloves	1 tsp.	1 1/4 tsp.	2 1/2 tsp.
Salt	1/4 tsp.	1/2 tsp.	1 tsp.
Evaporated milk	1 lb.	1 lb. 4 oz.	2 lb. 8 oz.
Vinegar	1 oz.	1 1/4 oz.	2 1/2 oz.
Dates, sliced	2 lb.	2 lb. 8 oz.	5 lb.
Nuts, chopped	8 oz.	10 oz.	1 lb. 4 oz.

Batter weight:	6 lb. 1 oz.	7 lb. 9 oz.	15 lb. 2 oz.
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Method: (Conventional Cake Method. For detailed procedure see page 4.)

1. Cream shortening and sugar.
2. Add eggs and cream on second speed for 8-10 minutes.
3. Sift dry ingredients. Add in parts alternately with milk and vinegar. Add dates and nuts after last portion of dry ingredients in and mix only enough to distribute the nuts and dates evenly throughout batter.
4. Bake in well greased and floured pan at 325° F. for 1 -- 1 1/4 hours.

DEVIL'S FOOD CAKE

	1 large pan (#245)* (4 layers)	<u>9 layers</u>	4 lg. pans (15 layers)	10 lg. pans (40 layers)
I.				
Cocoa	3 oz.	7 1/2 oz.	14 oz.	1 lb. 14 oz.
Coffee, Instant	1 Tbsp.	2 1/2 Tbsp.	4 Tbsp.	2/3 c.
Water	1 lb.	2 lb. 8 oz.	4 lb.	10 lb.
II.				
Sugar	1 lb. 8 oz.	3 lb. 12 oz.	6 lb.	15 lb.
Shortening	8 oz.	1 lb. 4 oz.	2 lb.	5 lb.
Egg yolks	4 oz.	10 oz.	1 lb. 2 oz.	2 lb.
Egg whites	5 oz.	12 oz.	1 lb. 3 oz.	3 lb.
Salt	1/2 Tbsp.	1 1/4 Tbsp.	1 oz.	2 1/2 oz.
Baking powder	1 1/4 tsp.	1/2 oz.	3/4 oz.	1 3/4 oz.
Flour, cake	1 lb. 4 oz.	3 lb. 2 oz.	5 lb.	12 lb. 8 oz.
III.				
Water	5 oz.	13 oz.	1 lb. 4 oz.	3 lb. 2 oz.
Soda	1 Tbsp.	1 oz.	1 1/2 oz.	4 oz.
Vanilla	<u>1/2 oz.</u>	<u>1/4 oz.</u>	<u>2 oz.</u>	<u>5 oz.</u>
Batter weight	5 lb. 2 oz.	13 lb. 8 oz.	21 lb. 11 oz.	53 lb. 6 oz.

*1 lb. 6 oz. batter per layer; 5 lb. per large pan

Method: (Conventional Method. For detailed procedure see page 4).

1. Cook Part I and cool. Mixture will be slightly thickened.
2. Cream sugar and shortening.
3. Add eggs and beat on second speed for 8-10 minutes. Stop mixer and scrape down sides of bowl and under the paddle.
4. Sift flour, salt and baking powder. Add in three parts alternately with cocoa-coffee mixture. Stop machine for each addition and scrape down bowl and below the paddle well after mixing in each addition. Mix only until ingredients are smooth and blended.
5. Add Part III and mix only enough to blend.
6. Scale into well greased and floured pans.
7. Bake large cakes at 300 to 325°F. for 40 to 50 minutes.
Bake layers at 350°F. for 20 to 25 minutes.

FRUIT CAKE I

Yield: 2 small loaves or 1 tube pan

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Shortening	1. Cream shortening and sugar.
4 oz.	Sugar	
6 oz.	Honey	2. Add honey and eggs and cream well.
5	Eggs	
6 oz.	Flour, all purpose	3. Add sifted flour, salt baking powder and spices alternately with the orange juice. Mix thoroughly.
1 tsp.	Salt	
1 tsp.	Baking powder	
1 tsp.	Allspice	
1/2 tsp.	Nutmeg	
1/2 tsp.	Cloves	4. Chop fruit and nuts. Dredge in second portion of flour. Mix into the batter.
2 oz.	Orange juice	
3 oz.	Lemon peel, candied	
3 oz.	Orange peel, candied	
8 oz.	Candied cherries	5. Pour batter into loaf tins lined with heavy waxed paper.
4 oz.	Candied pineapple	
4 oz.	Citron	
8 oz.	Dates	6. Bake in 250° F. oven for 3-4 hours. Place pans of water in the oven while baking.
8 oz.	Raisins	
4 oz.	Walnuts	
4 oz.	Pecans	
1 oz.	Flour, all purpose	<u>Note:</u> May substitute 1 lb. 6 oz. mixed glazed fruit for the lemon peel, orange peel candied cherries and pineapple and citron.

Batter weight: 5 lb. 1 1/2 oz.

FRUIT CAKE II (WHITE)

Yield: 2 small loaves or 1 tube pan.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
14 oz.	Sugar	1. Cream sugar and shortening.
5 oz.	Butter or substitute	
8 oz.	Milk	2. Add egg whites and cream 2 minutes on second speed.
5 oz.	Egg whites	
14 oz.	Flour, all purpose	3. Sift flour and baking powder. Add alternately with milk.
1 1/2 tsp.	Baking powder	
1 lb.	Almonds	
1 lb.	Citron or currants	4. Add fruit, almonds and coconut at last, and mix only enough to distribute evenly through the batter.
3 oz.	Grated coconut	
6 oz.	Maraschino cherries	5. Place batter in loaf tins lined with heavy waxed paper.
		6. Bake at 325° F. for 1 to 1 1/4 hours.

Batter weight: 5 lb. 7 oz.

GINGERBREAD

	<u>2 medium pans (#314)</u>	<u>2 large pans (#245)</u>	<u>3 large pans</u>	<u>5 large pans</u>
Sugar	10 1/2 oz.	14 oz.	1 lb. 5 oz.	2 lb. 3 oz.
Shortening	12 oz.	1 lb.	1 lb. 8 oz.	2 lb. 8 oz.
Molasses	2 lb. 4 oz.	3 lb.	4 lb. 8 oz.	7 lb. 8 oz.
Eggs	12 oz.	1 lb.	1 lb. 8 oz.	2 lb. 8 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
(Egg yolks	(5 oz.	(7 oz.	(10 oz.	(1 lb.
(Egg whites	(7 oz.	(9 oz.	(14 oz.	(1 lb. 8 oz.
Soda	2 Tbsp.	2 2/3 Tbsp.	4 Tbsp.	2 3/4 oz.
Cinnamon	1 1/2 tsp.	2 tsp.	1 Tbsp.	1 2/3 Tbsp.
Ginger	1 1/2 tsp.	2 tsp.	1 Tbsp.	1 2/3 Tbsp.
Flour, cake	2 lb.	2 lb. 10 oz.	4 lb.	6 lb. 10 oz.
Salt	1 tsp.	1 1/2 tsp.	2 tsp.	3 1/2 tsp.
Water, hot	1 lb. 8 oz.	2 lb.	3 lb.	5 lb.
Batter				
weight:	7 lb. 15 oz.	10 lb. 10 oz.	15 lb. 15 oz.	26 lb. 9 oz.

Method:

1. Cream fat and sugar thoroughly.
2. Add molasses and eggs and cream for 8 - 10 minutes on second speed.
3. Add sifted dry ingredients, and mix until combined.
4. Add hot water and mix only enough to blend thoroughly.
5. Bake immediately in well greased and floured pans at 350° F. for 30 - 40 min.

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JAM CAKE

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Shortening	4 oz.	1 lb.	2 lb. 8 oz.	6 lb.
Brown sugar	7 3/4 oz.	1 lb. 15 oz.	4 lb. 13 1/2 oz.	11 lb. 10 oz.
Jam**	8 3/4 oz.	2 lb. 3 oz.	5 lb. 7 1/2 oz.	13 lb. 2 oz.
Eggs	4 1/4 oz.	1 lb. 1 oz.	2 lb. 10 1/2 oz.	6 lb. 6 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
(Egg yolks	(1 3/4 oz.	(7 oz.	(1 lb. 1 1/2 oz.	(2 lb. 10 oz.
(Egg whites	(2 1/2 oz.	(10 oz.	(1 lb. 9 oz.	(3 lb. 12 oz.
Flour, cake	10 1/2 oz.	2 lb. 10 oz.	6 lb. 9 oz.	15 lb. 12 oz.
Cinnamon	1 1/4 tsp.	1 2/3 tbsp.	3/4 oz.	2 1/4 oz.
Nutmeg	1/2 tsp.	2 tsp.	1 2/3 tbsp.	1 oz.
Cloves	1/2 tsp.	2 tsp.	1 2/3 tbsp.	1 1/4 oz.
Soda	1/2 tsp.	2 tsp.	1 2/3 tbsp.	1 1/2 oz.
Baking powder	1 tbsp.	1 1/2 oz.	3 3/4 oz.	9 oz.
Salt	1 tsp.	1 1/3 tbsp.	1 1/2 oz.	3 3/4 oz.
Molasses	2 1/2 oz.	10 oz.	1 lb. 9 oz.	3 lb. 12 oz.
Milk	<u>6 3/4 oz.</u>	<u>1 lb. 11 oz.</u>	<u>4 lb. 3 1/2 oz.</u>	<u>10 lb. 2 oz.</u>

Batter weight: 2 lb. 13 oz. 11 lb. 5 oz. 28 lb. 4 oz. 67 lb. 14 oz.

*1 lb. 6 oz. batter per pan or 6 lb. per large pan

** Use a jam that has no seeds, such as apricot.

Method: (Conventional Cake Method. For detailed procedure see page 4.)

1. Cream shortening and sugar.
2. Add jam and eggs; beat on second speed for 8 minutes.
3. Add sifted dry ingredients in three parts alternately with the milk and molasses. Scrape sides of bowl and under the paddle several times.
4. Scale 1 lb. 6 oz. batter into well greased and floured tins.
5. Bake at 350° F. for 20 minutes.

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MARBLE CAKE

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Flour, cake	9 1/4 oz.	2 lb. 5 oz.	5 lb. 12 1/2 oz.	13 lb. 14 oz.
Sugar	11 3/4 oz.	2 lb. 15 oz.	7 lb. 5 1/2 oz.	17 lb. 10 oz.
Baking powder	1 1/3 tbsp.	2 1/4 oz.	5 1/2 oz.	13 1/2 oz.
Salt	1 tsp.	1 1/3 tbsp.	1 1/2 oz.	3 3/4 oz.
Shortening, high-ratio**	4 1/2 oz.	1 lb. 2 oz.	2 lb. 13 oz.	6 lb. 12 oz.
Milk	7 1/2 oz.	1 lb. 14 oz.	4 lb. 11 oz.	11 lb. 4 oz.
Egg whites	5 oz.	1 lb. 4 oz.	3 lb. 2 oz.	7 lb. 8 oz.
Vanilla	1 tsp.	1/2 oz.	1 1/4 oz.	3 oz.
Chocolate	1 1/2 oz.	6 oz.	15 oz.	2 lb. 4 oz.
Milk	1 oz.	4 oz.	10 oz.	1 lb. 8 oz.
Batter weight:	2 lb. 9 oz.	10 lb. 5 oz.	25 lb. 13 oz.	62 lb.

*1 lb. 4 oz. batter per layer

**A high-ratio shortening must be used.

Method: (Dough Batter Method. For detailed procedure see page 4.)

1. Mix flour, sugar, baking powder, and salt.
2. Add shortening and mix on low speed for 2 minutes. Cut shortening away from paddle if it sticks.
3. Add 3/4 of the milk and mix on low speed for 3 minutes. Scrape bowl and under the paddle. Mix for 4 minutes longer, scraping the bowl once during this time and again at the end.
4. Add the rest of the milk, the egg whites and vanilla. Mix on low speed for 2 minutes. Scrape the bowl thoroughly and mix for 3 minutes more.
5. Scale half of the batter into well greased and floured tins (10 oz. into each tin).
6. Melt the chocolate in the oven or over hot water. Cool slightly. Add the chocolate and milk to the remaining batter and stir by hand only enough to blend the added ingredients.
7. Add to the plain batter, scaling 10 ounces into each pan. Run a spatula through the batter to level and to mix the plain and chocolate slightly.
8. Bake at 350° F. for 20 minutes.

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MOCHA CAKE

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Sugar	10 1/2 oz.	2 lb. 10 oz.	6 lb. 9 oz.	15 lb. 12 oz.
Shortening	3 3/4 oz.	15 oz.	2 lb. 5 1/2 oz.	5 lb. 10 oz.
Eggs	4 1/4 oz.	1 lb. 1 oz.	2 lb. 10 1/2 oz.	6 lb. 6 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
(Egg yolks	(1 3/4 oz.	(7 oz.	(1 lb. 1 1/2 oz.	(2 lb. 10 oz.
(Egg whites	(2 1/2 oz.	(10 oz.	(1 lb. 9 oz.	(3 lb. 12 oz.
Coffee extract	1/4 tsp.	1 tsp.	2 1/2 tsp.	1 oz.
Vanilla	3/4 tsp.	1 tbsp.	2 1/2 tbsp.	3 oz.
Flour, cake	10 1/2 oz.	2 lb. 10 oz.	6 lb. 9 oz.	15 lb. 12 oz.
Baking powder	1 2/3 tbsp.	2 1/2 oz.	6 1/2 oz.	15 3/4 oz.
Salt	3/8 tsp.	1 1/2 tsp.	1 1/3 tbsp.	1 1/2 oz.
Milk	5 3/4 oz.	1 lb. 7 oz.	3 lb. 9 oz.	8 lb. 10 oz.
Coffee infusion	5 1/4 oz.	1 lb. 5 oz.	3 lb. 5 oz.	7 lb. 14 oz.

Batter weight: 2 lb. 9 oz. 10 lb. 2 oz. 25 lb. 8 oz. 61 lb. 4 oz.

*1 lb. 4 oz. batter per layer

Method: (Conventional Cake Method. For detailed procedure see page 4.)

1. Cream sugar and shortening on low speed for 2-3 minutes.
2. Add eggs, coffee extract and vanilla and cream on second speed for 8-10 minutes.
3. Sift flour, baking powder and salt. Add in three parts alternately with the liquid (milk and coffee), beginning and ending with the dry ingredients. Scrape bowl and under paddle several times.
4. Scale into well greased and floured pans.
5. Bake at 350° F. for 20 minutes.

PRUNE CAKE

	<u>2 large pans* (#245)</u>	<u>3 large pans</u>	<u>5 large pans</u>
Shortening	1 lb. 8 oz.	2 lb. 4 oz.	3 lb. 12 oz.
Sugar	2 lb. 8 oz.	3 lb. 12 oz.	6 lb. 4 oz.
Eggs	13 oz.	1 lb. 4 oz.	2 lb. 1 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
Egg yolks	(5 oz.	(8 oz.	(13 oz.
Egg whites	(8 oz.	(12 oz.	(1 lb. 4 oz.
Prune juice	2 2/3 c.	1 qt.	1 qt. 2 2/3 c.
Flour, cake	3 lb.	4 lb. 8 oz.	7 lb. 8 oz.
Cinnamon	2 Tbsp.	3 Tbsp.	5 Tbsp.
Cloves	1 Tbsp.	1 1/2 Tbsp.	2 1/2 Tbsp.
Soda	2 Tbsp.	3 Tbsp.	5 Tbsp.
Baking powder	3/4 tsp.	1 1/4 tsp.	2 tsp.
Salt	1/2 tsp.	3/4 tsp.	1 1/4 tsp.
Prunes, E.P. chopped fine	3 lb. 8 oz.	5 lb. 4 oz.	8 lb. 12 oz.
Batter weight:	12 lb. 12 oz.	19 lb. 3 oz.	31 lb. 15 oz.

*6 lb. batter per pan.

Method: (Conventional Cake Method. For detailed procedure, see page 4.)

1. Cream shortening and sugar thoroughly.
2. Add eggs and cream on second speed for about 8-10 minutes.
3. Sift dry ingredients and add in three parts alternately with prune juice.
4. Add well drained prunes. Mix on first speed until well blended.
5. Bake in well greased and floured pans at 350° F. for 20 minutes.
6. Frost with prune whip frosting.

SOUR CREAM CAKE

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Eggs	6 3/4 oz.	1 lb. 11 oz.	4 lb. 3 oz.	10 lb. 2 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
Egg yolks	(2 3/4 oz.	(11 oz.	(1 lb. 11 oz.	(4 lb. 2 oz.
Egg whites	(4 oz.	(1 lb.	(2 lb. 8 oz.	(6 lb.
Sugar	12 oz.	3 lb.	7 lb. 8 oz.	18 lb.
Sour cream (40%)	12 oz.	3 lb.	7 lb. 8 oz.	18 lb.
Vanilla	3/4 tsp.	1/2 oz.	1 1/4 oz.	3 oz.
Lemon extract	1/4 tsp.	1 tsp.	2 1/2 tsp.	2 Tsbp.
Flour, cake	10 oz.	2 lb. 8 oz.	6 lb. 4 oz.	15 lb.
Baking powder	2 1/2 tsp.	1 1/4 oz.	3 oz.	7 1/2 oz.
Soda	2/3 tsp.	1/2 oz.	1 1/4 oz.	3 oz.
Salt	1/2 tsp.	2 tsp.	3/4 oz.	1 3/4 oz.
Batter weight	1 lb. 9 oz.	10 lb. 5 oz.	25 lb. 13 oz.	62 lb. 2 oz.

* 1 lb. 4 oz. batter per layer

Method:

1. Beat eggs. Add sugar and continue beating until light and lemon colored.
2. Add sour cream, vanilla and lemon extract. Blend.
3. Add sifted dry ingredients in two parts, mixing each time until batter is smooth. Scrape bowl and under paddle several times.
4. Scale into well greased and floured tins.
5. Bake at 350°F. for 20 minutes.

SPICE CAKE

<u>Ingredients</u>	<u>4 layers</u>	<u>8-9 layers</u>	<u>18 layers</u>
Flour, cake	1 lb. 4 oz.	2 lb. 8 oz.	5 lb.
Hi Ratio Shortening	11 oz.	1 lb. 6 oz.	2 lb. 12 oz.
Sugar	1 lb. 12 oz.	3 lb. 8 oz.	7 lb.
Salt	1 1/2 Tbsp.	1 1/2 oz.	3 oz.
Baking powder	1 1/4 oz.	2 1/2 oz.	5 oz.
Dried milk solids	2 oz.	4 oz.	8 oz.
Allspice	1/2 tsp.	1 tsp.	2 tsp.
Cloves	1 tsp.	2 tsp.	1 1/3 Tbsp.
Cinnamon	1 1/4 Tbsp.	2 1/2 Tbsp.	5 Tbsp.
Nutmeg	1/2 tsp.	3/4 tsp.	1 1/2 tsp.
Water	8 oz.	1 lb.	2 lb.
Voltex	12 oz.	1 lb. 8 oz.	3 lb.
Water	11 oz.	1 lb. 6 oz.	2 lb. 12 oz.
Vanilla	<u>1 Tbsp.</u>	<u>2 Tbsp.</u>	<u>1/4 c.</u>
Batter weight:	5 lb. 4 oz.	11 3/4 lb.	23 1/2 lb.

Scale 1 lb. 4 oz. batter per layer.

METHOD:

1. Set oven at 350°F.
2. Scale flour and hi ratio shortening. Mix for 3 minutes on first speed scraping down at least once.
3. Scale salt, baking powder, dried milk solids, allspice, cloves, cinnamon and nutmeg. Mix thoroughly sifting to remove lumps if necessary.
4. Add dry ingredients to blended mass in bowl. Mix until partially combined, scraping down at least once.
5. Add water in small batches at first mixing to combine. Scrape down bowl frequently particularly under mixing paddle. Continue adding water and mixing for a total of about 6 minutes. The mixture should be completely free from lumps. Mix on second speed for a short period if necessary to break down any lumps.
6. Scale eggs and water; add vanilla. Add approximately one third to cake batter mixing until smooth. Scrape down bowl thoroughly. Add remaining ingredients in two batches scraping down bowl after each addition. Continue mixing for a total of 5 minutes.
7. Scale into greased and floured cake tins.
8. Bake for approximately 20 minutes.

WELLESLEY FUDGE CAKE

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Shortening	7 oz.	1 lb. 12 oz.	4 lb. 6 oz.	10 lb. 8 oz.
Sugar	12 oz.	3 lb.	7 lb. 8 oz.	18 lb.
Egg yolks	3 oz.	12 oz.	1 lb. 14 oz.	4 lb. 8 oz.
Egg whites	4 1/4 oz.	1 lb. 1 oz.	2 lb. 10 1/2 oz.	6 lb. 6 oz.
Vanilla	1 tsp.	1 1/3 Tbsp.	3 1/3 Tbsp.	4 oz.
Chocolate	3 1/4 oz.	13 oz.	2 lb. 1/2 oz.	4 lb. 14 oz.
Flour, cake	7 3/4 oz.	1 lb. 15 oz.	4 lb. 13 1/2 oz.	11 lb. 10 oz.
Salt	3/4 tsp.	1 Tbsp.	1 oz.	2 1/4 oz.
Baking powder	1 tsp.	1 1/3 Tbsp.	3 1/3 Tbsp.	2 3/4 oz.
Soda	1/2 tsp.	2 tsp.	1 2/3 Tbsp.	1 1/4 oz.
Walnuts, chopped	1/4 oz.	5 oz.	12 1/2 oz.	1 lb. 14 oz.
Buttermilk	6 1/4 oz.	1 lb. 9 oz.	3 lb. 14 1/2 oz.	9 lb. 6 oz.
Batter weight	<u>2 lb. 13 oz.</u>	<u>11 lb. 4 oz.</u>	<u>28 lb. 4 oz.</u>	<u>67 lb. 12 oz.</u>

* 1 lb. 6 oz. batter per layer

Method: (Conventional Cake Method. For detailed procedure see page 4.)

1. Cream shortening and sugar until fluffy.
2. Add eggs and vanilla and beat on second speed for 8 minutes.
3. Melt chocolate over hot water. Cool slightly and add to sugar mixture. Mix well.
4. Sift flour, salt, baking powder and soda. Mix with chopped nuts. Add in three parts alternately with the buttermilk. Scrape sides of bowl and under the paddle several times.
5. Scale 1 lb. 6 oz. batter into well greased and floured tins.
6. Bake at 350°F. for 20 minutes.

ANGEL FOOD CAKE

	<u>4 cakes*</u>	<u>8 cakes</u>	<u>12 cakes</u>
Egg whites	2 lb. 8 oz.	5 lb.	7 lb. 8 oz.
Cream of tartar	1/2 oz.	1 oz.	1 1/2 oz.
Salt	1/2 tsp.	1 tsp.	1 1/2 tsp.
Vanilla	1 1/3 Tbsp.	2 2/3 Tbsp.	2 oz.
Sugar	12 oz.	1 lb. 8 oz.	2 lb. 4 oz.
Flour, cake	1 lb.	2 lb.	3 lb.
Sugar	2 lb.	4 lb.	6 lb.
Batter weight:	<u>6 lb. 5 oz.</u>	<u>12 lb. 10 oz.</u>	<u>18 lb. 15 oz.</u>

*1 lb. 9 oz. batter per tube pan

Method:

1. Using wire whip, beat egg whites (room temperature) at high speed, until foamy (about 1 minute). Add cream of tartar and salt.
2. Continue beating on high speed until whites show the marks of the beater (about 2 minutes). Add vanilla. Continue beating for about 2 minutes, until egg whites will hold their shape and are stiff but not dry. They should still be glossy.
3. Add first quantity of sugar gradually without stopping the machine pouring from edge of bowl. (30 seconds required for the addition of the sugar.) Beat the mixture 30 seconds longer.
4. Replace the whip with the paddle.
5. Sift flour and second quantity of sugar together. Sprinkle the sugar-flour mixture over the egg white in 6-8 parts. Stop the machine for each addition and mix on low speed only enough to incorporate flour. (Total mixing time should be about 1 minute.)
6. Remove bowl from mixer and take out the paddle. With a few strokes of the hand, mix until thoroughly blended.
7. Scale into ungreased tube pans.
8. Bake at 300° F. for 50-60 minutes.
9. ~~Invert cakes on racks to cool. Do not remove from pans until completely cool.~~
10. To remove loosen from sides of pan and from tube with a thin-bladed knife. Then apply a gas flame briefly to the bottom of the pan. Invert the pan and tap on the table until cake drops from the pan.

SPONGE CAKE (HOT WATER)

	<u>1 tube pan*</u>	<u>4 tube pans</u>	<u>8 tube pans</u>
Egg yolks	5 3/4 oz.	1 lb. 7 oz.	2 lb. 14 oz.
Sugar	11 1/2 oz.	2 lb. 14 oz.	5 lb. 12 oz.
Water, boiling	6 oz.	1 lb. 8 oz.	3 lb.
Flour, cake	9 oz.	2 lb. 4 oz.	4 lb. 8 oz.
Baking powder	1 Tbsp.	1 3/4 oz.	3 1/2 oz.
Salt	1 1/4 tsp.	1 2/3 Tbsp.	1 1/4 oz.
Lemon rind, grated	1 tsp.	4 tsp.	3 Tbsp.
Lemon extract	1/4 tsp.	1 tsp.	2 tsp.
Batter weight:	2 lb.	8 lb. 2 oz.	16 lb. 5 oz.

*2 lb. batter per tube pan

Method:

1. Beat egg yolks and sugar on high speed until light and lemon colored.
2. Add the hot water gradually continuing to beat, then add flavoring.
3. Change whip to paddle. On slow speed, mix in sifted dry ingredients. Mix only enough to blend the ingredients. Remove bowl from mixer and take out the paddle. With a few strokes of the hand, mix until thoroughly blended.
4. Scale into ungreased tube pans.
5. Bake at 325° F. for about 40 minutes.
6. Invert cakes to cool.
7. To remove cakes from pan, loosen sides and around tube with narrow bladed spatula; invert and tap edge of pan on table until cake drops out.

ORANGE CHIFFON CAKE

	<u>1 tube pan*</u>	<u>4 tube pans</u>	<u>5 tube pans</u>	<u>8 tube pans</u>
Flour, cake	7 1/4 oz.	1 lb. 13 oz.	2 lb. 4 oz.	3 lb. 10 oz.
Sugar	9 3/4 oz.	2 lb. 7 oz.	3 lb.	4 lb. 14 oz.
Salt	3/4 tsp.	1 Tbsp.	1 1/3 Tbsp.	2 Tbsp.
Baking powder	2 tsp.	1 1/4 oz.	1 3/4 oz.	2 1/2 oz.
Salad oil	3 oz.	12 oz.	15 oz.	1 lb. 8 oz.
Egg yolks	2 1/2 oz.	10 oz.	12 1/2 oz.	1 lb. 4 oz.
Water	2 1/2 oz.	10 oz.	12 1/2 oz.	1 lb. 4 oz.
Orange juice	2 1/2 oz.	10 oz.	12 1/2 oz.	1 lb. 4 oz.
Orange rind, grated	1/2 oz.	2 oz.	2 1/2 oz.	4 oz.
Egg whites	6 1/2 oz.	1 lb. 10 oz.	2 lb.	3 lb. 4 oz.
Cream of tartar	1/2 tsp.	2 tsp.	2 1/2 tsp.	1 1/3 Tbsp.
Batter weight:	2 lb. 3 oz.	8 lb. 11 oz.	10 lb. 13 oz.	17 lb. 8 oz.

*2 lb. batter per tube pan

Note - DO NOT MAKE MORE THAN EIGHT CAKES (OR ONE OVEN LOAD) AT A TIME

1. Put flour, sugar, salt, and baking powder into mixing bowl and blend thoroughly with whip attachment.
2. Add salad oil, egg yolks, water, orange juice and orange rind and mix until satin smooth. DO NOT OVERMIX OR EXCESSIVELY AERATE THIS PART OF THE BATTER.
3. Whip egg whites and cream of tartar in large mixing bowl at high speed until very stiff. DO NOT UNDERBEAT. (Egg whites need to be stiffer than for meringue or angel food cakes.)
4. Replace whip with beater. Pour egg yolk mixture over egg whites while mixing on low speed. Mix only enough to blend. Remove bowl from machine and run hand through batter to be sure that mixture is thoroughly blended.
5. Scale 2 pounds of batter into ungreased tube pans. Bake immediately.
6. Bake at 325° F. for 50-55 minutes.
7. Remove from oven and invert pan to cool.
8. When cold, loosen cake from side of pan and tube with spatula. Turn pan over and hit edge of pan sharply on table to loosen.

CHOCOLATE MARSHALLOW ROLL

	1 roll* (28-30 serv.)	2 rolls (56-60 serv.)	4 rolls (112-120 serv.)
Egg whites	1 lb. 2 oz.	2 lb. 4 oz.	4 lb. 8 oz.
Cream of tartar	1 1/2 tsp.	1 Tbsp.	2 Tbsp.
Salt	1 tsp.	2 tsp.	1 1/3 Tbsp.
Sugar	12 oz.	1 lb. 8 oz.	3 lb.
Egg yolks	12 oz.	1 lb. 8 oz.	3 lb.
Sugar	12 oz.	1 lb. 8 oz.	3 lb.
Flour, cake	9 oz.	1 lb. 2 oz.	2 lb. 4 oz.
Cocoa	3 oz.	6 oz.	12 oz.
Batter weight:	4 lb. 2 oz.	8 lb. 5 oz.	16 lb. 10 oz.

*4 lb. 2 oz. batter per roll - baked in bun pan 24 5/8" x 16 5/8" x 1".

Method:

1. Beat egg whites until foamy; add cream of tartar, salt and vanilla (use 40 qt. bowl for 4 rolls.).
2. Gradually add first portion of sugar and continue beating until the egg whites show the marks of the whip.
3. Beat egg yolks and second portion of sugar until thick and lemon colored.
4. Fold beaten egg yolks into beaten egg whites by hand.
5. Fold in flour and cocoa which have been sifted together. Stir only until well blended.
6. Spread the batter in greased and floured pans.
7. Bake 20 minutes at 350° F.
8. Remove cake from oven, loosen edges from pan and turn out immediately on towel that has been sprinkled with confectioner's sugar.
9. Spread with one-eighth inch layer of boiled icing to within two inches of one side (boiled icing - amount for three layers will spread one roll).
10. Roll the cake quickly by pulling the far end of the towel toward the worker. Let roll rest on the seam.
11. When cool ice with the following cover icing (see next page).

CHOCOLATE COVER ICING

	<u>1 roll</u>	<u>2 rolls</u>	<u>4 rolls</u>
Confectioner's sugar	10 oz.	1 lb. 4 oz.	2 lb. 8 oz.
Hot water	1/4 c.	1/2 c.	1 c.
Melted butter or substitute	1/4 oz.	1/2 oz.	1 oz.
Melted chocolate	2 oz.	4 oz.	8 oz.
Salt	1/4 tsp.	1/2 tsp.	1 tsp.
Vanilla	1/4 tsp.	1/2 tsp.	1 tsp.

Method:

1. Combine all ingredients until smooth. Add additional hot water if needed.
2. Spread on outside of each roll.

JELLY ROLL

Yield: 3 large bun pans or 6 jelly roll pans

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 lb. 5 oz.	Egg yolks	<ol style="list-style-type: none"> 1. Beat egg yolks. Add sugar gradually and continue beating until thick and lemon colored. 2. Fold in sifted flour, cornstarch, baking powder and salt; then add hot water. 3. Fold in stiffly beaten egg whites, 4. Pour cake mixture into greased and floured tin 1/3-1/2 inch thick. 5. Bake at 375°F. for 12-15 minutes. 6. When baked, immediately tip upside down on cloth which was sprinkled with powdered sugar. 7. Cover cake with filling and roll up. Keep wrapped in cloth till cool and ready to be cut.
2 lb.	Egg whites	
4 lb.	Sugar	
5 1/2 oz.	Cornstarch	
1 lb. 12 oz.	Flour, cake	
12 oz.	Hot water	
3 Tbsp.	Baking powder	
2 tsp.	Salt	
2 qt.	Filling	

CREAM PUFFS OR ECLAIR SHELLS (CHOUX PASTE) Yield: 60 medium.

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 lb.	Shortening	1. Put fat and boiling water in a saucepan and heat over a direct fire.
1 qt.	Water, boiling	
1 lb.	Flour, all purpose	
1 tsp.	Salt	
16	Eggs (at room temperature)	2. When fat is melted and mixture is <u>actively</u> boiling, add flour all at once. Mixture should not stop boiling. Stir and cook until it comes from side of pan. DO NO OVERCOOK.
		3. Put into small mixer bowl with paddle attachment. Break eggs into a quart measure and add one at a time to mixture with beater at high speed. Mix after each egg till egg is completely incorporated. After last egg, mix until smooth.
		4. Drop on lightly greased and floured baking sheet with a #24 scoop.
		5. Bake at 400° F. for 15-20 minutes (till puff is set). Reduce heat to 300° F. and bake for 35-40 minutes longer (till puff is dried out). Total baking time is about one hour.

MERINGUES

Yield: 75

QuantityItemMethod

3 lb. 8 oz.
1 pt.
1 lb. 4 oz.
1/2 tsp.
1 Tbsp.
1 tsp.

Sugar
Water
Egg whites
Salt
Vanilla
Cream of tartar

1. Cook the sugar, salt and water to 240°F. (soft ball stage) or until it spins a thread. (Cover for a few minutes after it begins to boil in order to dissolve all crystals.)
2. Beat the egg whites in the 30 quart bowl of the Hobart until foamy. Add cream of tartar and beat stiff but not dry. Pour the hot syrup slowly in a pencil-like stream between the bowl and beater. May pour faster after one-fourth has been added. Beat until cool and stiff.
3. Line baking sheets with brown paper. Using a pastry bag with a #2 or #3 star tube or a spoon, shape the meringues about 3 inches in diameter (24 to a pan).
4. Bake at 225°F. for 45-50 minutes or until dry.
5. Loosen the meringues from the paper by brushing the back with a little warm water or placing the paper on a damp towel for a few seconds.

FRIED CAKES

	<u>200</u>	<u>150</u>	<u>75</u>
Sugar	3 lb. 8 oz.	2 lb. 10 oz.	1 lb. 5 oz.
Eggs	1 lb. 11 oz.	1 lb. 4 oz.	10 oz.
or	or	or	or
(Egg yolks	(11 oz.	(8 oz.	(4 oz.
(Egg whites	(1 lb.	(12 oz.	(6 oz.
Milk, sour	5 1/3 c.	4 c.	2 c.
Fat, melted	8 oz.	6 oz.	3 oz.
Vanilla	2 Tbsp.	1 1/2 Tbsp.	3/4 Tbsp.
Soda	1 1/3 oz.	1 oz.	1/2 oz.
Baking powder	1 oz.	1 2/3 Tbsp.	2 1/2 tsp.
Nutmeg	1 1/3 Tbsp.	1 Tbsp.	1/2 Tbsp.
Cake flour	6 lb.	4 lb. 8 oz.	2 lb. 4 oz.
Salt	1 1/3 oz.	1 oz.	1/2 oz.

Method:

1. Beat eggs and sugar until light.
2. Add milk, cooled shortening and vanilla mix.
3. Add sifted flour, soda, baking powder, nutmeg and salt. Mix only until smooth.
4. Chill dough thoroughly and work with small quantity at a time keeping remainder cool.
5. Roll dough 1/4 inch thick using as little additional flour as possible.
6. Cut and place on small cutting board so that they may be easily slipped into hot fat.
7. Fry in deep fat at 360-375°F. for 3 to 5 minutes.
8. Remove from fat and drain on unglazed paper.
9. Roll in sugar.

BROWNIES

Size: 1 inch x 2 inches

	<u>1 large baking sheet</u> <u>(24 5/8" x 16 5/8")</u>	<u>1 med-baking sheet</u> <u>(17" x 11")</u>	<u>1 small pan</u> <u>(8" x 8")</u>
Chocolate	1 lb.	8 oz.	4 oz.
Butter <u>or</u> substitute	1 lb. 5 oz.	10 1/2 oz.	5 1/4 oz.
Sugar	3 lb. 12 oz.	1 lb. 14 oz.	15 oz.
Eggs	1 lb. 10 oz.	13 oz.	4 eggs
<u>or</u>	<u>or</u>	<u>or</u>	
(Egg yolks	(10 oz.	(5 oz.	
(Egg whites	(1 lb.	(8 oz.	
Flour, all purpose	1 lb.	8 oz.	4 oz.
Salt	1 oz.	1/2 oz.	1 1/2 tsp.
Vanilla	2 Tbsp.	1 Tbsp.	1 1/2 tsp.
Nut meats, ' chopped	<u>2 lb.</u>	<u>1 lb.</u>	<u>8 oz.</u>
Batter Weight	10 lb. 14 oz.	5 lb. 7 oz.	2 lb. 11 oz.

Method:

1. Melt chocolate and shortening in oven or over hot water; add sugar and mix well.
2. Beat in eggs.
3. Add sifted flour, vanilla and nuts.
4. Spread mixture evenly in greased and floured pan about 3/4" thick.
5. Bake at 325°F. for approximately 25 to 40 minutes, depending on size of pan and oven load.
6. Remove from oven when mixture is still quite soft. Cool slightly, then cut. For tea cookies cut in bars 1 inch by 2 inches.

DATE BARS

Size: 1 inch x 2 inches

Yield:	192 (cut 16 x 12)	96 (cut 12 x 8)	32 (cut 8 x 4)
	<u>1 large baking sheet (24 5/8" x 16 5/8")</u>	<u>1 small baking sheet (17" x 11")</u>	<u>1 small pan (8" x 8")</u>
Egg yolks	10 oz.	4 oz.	3 egg yolks
Egg whites	15 oz.	6 oz.	3 egg whites
Sugar	2 lb. 8 oz.	1 lb.	8 oz.
Flour, all purpose	1 lb. 4 oz.	8 oz.	4 oz.
Baking powder	1 oz.	1 Tbsp.	1 1/2 tsp.
Salt	1 1/4 tsp.	1/2 tsp.	1/4 tsp.
Dates, chopped	2 lb. 8 oz.	1 lb.	8 oz.
Nuts, chopped	1 lb. 4 oz.	8 oz.	4 oz.
Batter weight	9 lb. 3 oz.	2 lb. 10 oz.	1 lb. 12 oz.

Method:

1. Beat eggs and sugar until lemon colored.
2. Add sifted dry ingredients, dates and nuts. Mix well.
3. Spread in greased pans.
4. Bake at 350° F. for about 25 minutes.
5. Cut in strips. For tea cookies cut 1 inch x 2 inches. When cool roll in powdered sugar.

DREAM BARS

Size: 1 inch x 2 inches

Yield: 192 (cut 16 x 12) 96 (cut 12 x 8) 32 (cut 8 x 4)

1 large baking sheet 1 med. baking sheet 1 small pan
(24 5/8" x 16 5/8") (17" x 11") (8" x 8")

I.

Butter or

substitute

1 lb. 4 oz.

8 oz.

4 oz.

Brown sugar

1 lb. 4 oz.

8 oz.

4 oz.

Flour, all-

purpose

1 lb. 4 oz.

8 oz.

4 oz.

II.

Eggs

1 lb.

6 oz.

2 eggs

or

or

or

(Egg yolks

(6 oz.

(2 oz.

(Egg whites

(10 oz.

(4 oz.

Brown sugar

2 lb. 8 oz.

1 lb.

8 oz.

Vanilla

1 2/3 Tbsp.

2 tsp.

1 tsp.

Flour, all-

purpose

2 1/2 oz.

1 oz.

2 Tbsp.

Baking powder

2 1/2 tsp.

1 tsp.

1/2 tsp.

Salt

1 1/4 tsp.

1/2 tsp.

1/4 tsp.

Coconut,

chopped

1 lb. 4 oz.

8 oz.

4 oz.

Nuts,

chopped

1 lb. 4 oz.

8 oz.

4 oz.

Water

1/2 c. plus 2 Tbsp.

1/4 c.

2 Tbsp.

Batter

weight:

10 lb. 4 oz.

4 lb. 2 oz.

2 lb. 1 oz.

Method:

1. Mix part I, spread on lightly greased baking sheet. Bake 10 minutes at 375°F. Cool.
2. Beat eggs, add sugar and vanilla.
3. Mix flour, baking powder and salt; sift over coconut and nuts.
4. Add flour mixture and water to eggs and sugar.
5. Pour over first mixture in pan. Spread evenly.
6. Bake at 375°F. for 20 minutes.
7. Cut in bars while still warm. For tea cookies, cut 1 inch x 2 inches.

HONEY DATE BARS

Size: 1 inch x 2 inches

Yield:	192 (cut 16 x 12)	96 (cut 12 x 8)	32 (cut 8 x 4)
	1 large baking sheet (24 5/8" x 16 5/8")	1 med. baking sheet (17" x 11")	1 small pan (8" x 8")
Flour	12 1/2 oz.	5 oz.	2 1/2 oz.
Baking powder	2 Tbsp.	2 1/2 tsp.	1 1/4 tsp.
Salt	3/4 tsp.	1/4 tsp.	1/8 tsp.
Kellogg's All Bran	3 c.	1 1/4 c.	5/8 c.
Eggs	1 lb. 4 oz.	8 oz.	2 eggs
<u>or</u>	<u>or</u>	<u>or</u>	
(Egg yolks	8 oz.	3 oz.	
(Egg whites	12 oz.	5 oz.	
Honey	3 lb. 2 oz.	1 lb. 4 oz.	10 oz.
Dates, chopped	2 lb. 8 oz.	1 lb.	8 oz.
Nuts, chopped	12 oz.	5 oz.	2 1/2 oz.
Batter weight:	9 lb. 3 oz.	3 lb. 11 oz.	1 lb. 13 oz.

Method:

1. Sift together flour, baking powder and salt. Add All-Bran.
2. Beat eggs and add honey, dates and nuts. Add dry ingredients. Mix well.
3. Spread out in greased pan.
4. Bake at 350°F. for 25-30 minutes.
5. Cut in bars while warm. Roll in powdered sugar. For tea cookies cut in bars 1 inch x 2 inches.

ALMOND CHRISTMAS COOKIES

Yield: 60

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Butter or substitute	1. Cream shortening and sugar. Add egg yolks, nuts and lemon rind. Mix well.
8 oz.	Sugar	
2	Egg yolks	2. Sift dry ingredients. Add and combine.
4 oz.	Almonds, ground unblanched	
1 tsp.	Lemon rind, grated	3. Roll to 1/4" thickness. Cut. Decorate with spot of jam if desired.
8 oz.	Flour, all purpose	
1/2 tsp.	Cloves	
3/4 tsp.	Cinnamon	
		4. Place on ungreased cookie sheet.
		5. Bake at 400° F. for 10-12 minutes. (In electric oven bake with the top unit on high and the bottom unit on low or double pan the cookies.)
		6. Loosen cookies from the pan while still warm.

CHINESE CHEWS

Yield: 50

Size: 1 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3	Eggs	1. Beat eggs. Add sugar, sifted dry ingredients, dates and nuts. Blend ingredients thoroughly.
4 oz.	Sugar	
3 oz.	Flour, all purpose	2. Pour batter into greased pan and bake at 325° F. for 20-25 minutes.
1/4 tsp.	Salt	
1 tsp.	Baking powder	3. Cool slightly. Scoop with tea-spoon and shape into small balls. Roll in granulated sugar.
5 oz.	Dates, chopped	
4 oz.	Nuts, chopped	

CHOCOLATE CHIP COOKIES

Yield: 90 - 100

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Butter or substitute	1. Cream shortening and sugar. Add eggs and mix well. Add vanilla and water.
6 oz.	Granulated sugar	
6 oz.	Brown sugar	
2	Eggs	2. Sift dry ingredients. Add chocolate bits and nuts. Combine with sugar mixture.
1 tsp.	Vanilla	
2 Tbsp.	Water	
9 oz.	Flour, all purpose	3. Chill dough slightly.
1 tsp.	Soda	
1 tsp.	Salt	
4 oz.	Nuts, chopped	4. Place rounded teaspoon of dough on a lightly greased and floured baking sheet. Place about 2 inches apart to allow for spreading.
6 oz.	Chocolate bits, semi-sweet	
		5. Bake about 8 minutes at 375° F. (Bake with top unit on high and bottom unit on low, or double pan cookies). Remove from oven just before completely baked. Loosen from pan while still warm.

CHOCOLATE DROP COOKIES

Yield: 90 - 100

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Butter or substitute	1. Cream butter, sugar, eggs and vanilla.
1 lb.	Brown sugar	
2	Eggs	
2 tsp.	Vanilla	2. Add melted chocolate. Blend well.
4 oz.	Chocolate	
1 cup	Milk	
8 oz.	Nuts, chopped	3. Add milk, nuts and sifted dry ingredients. Mix well.
1 lb.	Cake flour	
1 Tbsp.	Baking powder	
1 tsp.	Salt	4. Drop by teaspoon on a lightly greased and floured baking sheet.
		5. Bake at 375°F. for about 12 minutes. (Bake with top unit on high and bottom unit on low, or double pan cookies). Remove from oven just before completely baked.
		6. Loosen from pan while still warm.

CORNFLAKE MACAROONS

Yield: 45 - 50

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4 oz.	Egg whites	<ol style="list-style-type: none"> 1. Beat egg whites until stiff but not dry. 2. Add sugar gradually. 3. Fold coconut, corn flakes, vanilla, and salt into egg and sugar mixture. 4. Drop by spoonful onto brown paper cut to fit baking sheet. 5. Bake at 375° F. for approximately 12 minutes (In the electric oven bake with the top unit on high and the bottom unit on low or double pan the cookies). 6. Remove from cookie sheet immediately upon taking from oven. If cookies stick to paper, invert and brush paper with warm water.
15 oz.	Sugar	
6 oz.	Coconut	
4 oz.	Corn flakes	
2 tsp.	Vanilla	
1/4 tsp.	Salt	

DAINTY TEA COOKIES (COOKIE PRESS)

Yield: 70 - 80

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Butter or substitute	<ol style="list-style-type: none"> 1. Cream butter and sugar well. 2. Add egg yolks and mix well. 3. Add flour and vanilla. Mix until all ingredients are combined. 4. Place dough in cookie press. 5. Press dough on ungreased baking sheet. Decorate with candied fruit, colored sugar or small colored candies. 6. Bake at 375° F. for 8-10 mins. (In electric oven bake with top unit on high, bottom on low, or double pan cookies) 7. Loosen cookies from pan immediately upon removing from oven.
5 1/4 oz.	Granulated sugar	
3	Egg yolks	
10 oz.	Flour, all purpose	
1/2 tsp.	Vanilla	

DATE-FILLED COOKIES

Yield: 60 - 70

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
6 oz.	Butter or substitute	1. Cream shortening and brown sugar.
6 oz.	Brown sugar	
8 oz.	Flour, all purpose	2. Add dry ingredients and milk.
6 oz.	Oatmeal	Combine.
2 tsp.	Baking powder	
1/4 tsp.	Salt	3. Roll out in thin sheet. Cut.
1/2 c.	Milk	place date paste in center, place
		second cookie on top and press
		edges together.
		4. Place on lightly greased pan.
		5. Bake about 20 minutes at 375° F.
		(In electric oven bake with top
		unit on high and bottom unit on
		low or double pan cookies).
		6. Loosen cookies from pan while
		still warm.

DATE PASTE

12 oz.	Dates, chopped	1. Cook dates, water and lemon juice
1/2 c.	Water	until thick. Add nut. Cool.
2 Tbsp.	Lemon juice	
2 oz.	Nuts, if desired	

DATE NUT HERMITS

Yield: 90 - 100

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 1/2 oz.	Shortening	1. Cream shortening and sugar
9 oz.	Brown sugar	together; add eggs and cream well.
3 oz.	Eggs	
3/4 c.	Hot water	2. Sift dry ingredients and add to
12 oz.	Flour, purpose	above mixture. Add dates and
1 1/2 tsp.	Baking powder	nuts.
1 1/2 tsp.	Soda	
1/4 tsp.	Salt	3. Drop by teaspoon on lightly
3 oz.	Nuts, (chopped	greased and floured cookie sheet.
	filberts)	
5 oz.	Dates, chopped	4. Bake at 375° F. for approximately
		15 minutes (In electric oven bake
		with top unit on high and bottom
		unit on low or double pan cookies).
		5. Loosen cookies from pan immedia-
		tely after removing from oven.

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EDINBURGH SQUARES (DATE-FILLED)Yield: 1 medium pan ($\frac{11}{16}$ 314)

Size: 1 1/2 inch square, cut 5 x 9

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
<u>Dough:</u>		
12 oz.	Butter or substitute	1. Cream sugar and butter.
12 oz.	Sugar	
1/2 tsp.	Salt	2. Add sifted flour, oatmeal and salt. Mix until it holds together.
6 oz.	Flour, all purpose	
11 oz.	Oatmeal	3. Put half of mixture in bottom of pan. Pat firmly.
<u>Filling:</u>		
10 oz.	Dates, chopped	4. Cook dates and water together until thick. Add lemon juice.
1 1/2 c.	Water	
1 1/2 Tbsp.	Lemon juice	5. Cover mixture in pan with filling.
		6. Cover with remainder of mixture. Spread evenly and pat down.
		7. Bake at 350°F. for approximately 35 minutes.
		8. Cut in bars or squares while still warm. For tea cookies cut 1 inch x 2 inches.

GRAHAM FINGERS

Yield: 120

Size: Half of graham cracker

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
60	Graham crackers	1. Rub shortening and sugar together. Spread on graham crackers and place on baking pan. Place 2 nut meats on each cracker.
6 oz.	Butter or substitute	
1 lb.	Brown sugar	2. Bake at 350°F. until the sugar and shortening are blended.
	Nut meats, whole	3. Cut each cracker in half while still hot.

FRUIT HERMITS

Yield: 70 - 80 cookies

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Butter or substitute	1. Cream butter and sugar.
8 oz.	Brown sugar	
3	Eggs	2. Add eggs and molasses and beat well.
1 Tbsp.	Molasses	
12 oz.	Flour, all purpose	
1 tsp.	Cloves	3. Sift dry ingredients and add to first mixture.
1 tsp.	Cinnamon	
1 tsp.	Soda	
4 oz.	Nuts, chopped	4. Add chopped nuts, fruit and orange rind.
6 oz.	Raisins	
6 oz.	Dates, chopped	
1/2 oz.	Orange rind, grated	5. Drop on lightly greased and floured baking sheets by teaspoon. Bake at 375°F. for approximately 12 minutes. (In electric oven bake with top unit on high and bottom unit on low, or double pan cookies).
		6. Loosen cookies from pan immediately after removing from oven.

GUMDROP BARS

Yield: 64 bars

Size: 1 inch x 2 inches

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
4	Eggs	1. Beat eggs until light.
14 oz.	Brown sugar	
5 1/2 oz.	Gum drops*, cut	2. Add brown sugar, sifted dry ingredients, gum drops and nuts. Mix until well blended.
2 tsp.	Vanilla	
2 oz.	Pecans, chopped	
8 oz.	Flour, all purpose	3. Spread 1 inch thick in greased pan (8" x 8").
2 tsp.	Baking powder	
1/2 tsp.	Salt	4. Bake at 375°F. for 12-15 minutes.
		5. Cut into bars 1 inch x 2 inches while warm.
		6. Roll in powdered sugar.

*Do not use licorice or anise flavored gumdrops.

ICE BOX COOKIES ↓

Yield: 200

Size: 1 1/2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 lb. 10 oz.	Brown sugar Shortening	1. Cream sugar and shortening together.
3 1 tsp.	Eggs Vanilla	2. Add eggs and vanilla. Mix thoroughly.
1 lb. 5 oz. 1 1/3 tsp. 1 1/3 tsp. 1/3 tsp.	Flour Soda Baking powder Salt	3. Sift dry ingredients together; add nuts and combine with above ingredients.
8 oz.	Nuts, chopped	4. Form in 5 rolls approximately 1 1/4 inches in diameter and 12 inches long. Wrap in waxed paper and chill in refrigerator over night.
		5. Cut off slices 1/8 inch thick and place on very lightly greased cookie sheet.
		6. Bake at 375° F. for about 12 min. (Electric oven bake with top unit on high and the bottom unit on low or double pan cookies).
		7. Loosen cookies from pan immediately.

Variations:

1. Orange - Add 2 Tbsp. orange rind, grated.
2. Pinwheel cookies- Omit nuts. Divide dough into two equal portions. Add 1 1/2 oz. melted chocolate to one portion. Roll or pat each half on waxed paper into a rectangular sheet 1/8" thick or less. Place one on top of the other and roll as for jelly roll. For tea cookies, rolls should be 1 1/4 inches thick. Chill and slice.
3. Date whirls - Divide dough in six portions. Place each piece on a sheet of waxed paper, roll into rectangular shape about 1/4 inch thick. Spread with date paste. (See recipe for date-filled oatmeal cookies. Use 1 x recipe for paste.) Roll as for jelly roll. Chill and slice.

MEXICAN WEDDING CAKES (PECAN PUFFS)

Yield: 50 - 60

Size: 1 1/2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz. 4 Tbsp.	Butter or margarine Confectioner's sugar	1. Cream shortening and sugar until creamy.
8 oz.	Cake flour	2. Add flour, pecans and vanilla.
8 oz.	Pecans, chopped	
2 tsp.	Vanilla	3. Roll the dough into one inch balls. Place on lightly greased baking sheet and flatten slightly.
		4. Bake at 300° for about 45 minutes. (In electric oven bake with top unit on high and bottom unit on low or double pan).
		5. Roll in confectioner's sugar while warm. When cool roll again in confectioner's sugar.

MOLASSES COOKIES (CRISP)

Yield: 200

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 oz. 4 oz.	Shortening Sugar	1. Cream together shortening and sugar. Add eggs and beat until light.
1	Egg	
12 oz.	Molasses	2. Mix together molasses, vinegar and water and add to first mixture.
1 Tbsp.	Vinegar	
2 Tbsp.	Water	
1 lb. 2 oz.	Flour	3. Sift together dry ingredients and add to creamed mixture.
1 Tbsp.	Soda	
1 Tbsp.	Ginger	4. Chill in refrigerator until stiff; roll thin and cut.
		5. Bake on lightly greased and floured cookie sheet at 375°F. for 6 to 7 minutes. (In the electric oven bake with the top unit on high and bottom unit on low or double pan the cookies.)
		6. Loosen cookies from pan while warm.

MINCEMEAT COOKIES

Yield: 48 - 50

Size: 2 inches

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
12 oz.	Sugar	1. Cream shortening, sugar and eggs.
3 oz.	Butter or substitute	
3	Eggs	2. Add flavoring, mincemeat, nuts, and sifted dry ingredients. Combine thoroughly.
1/4 tsp.	Almond extract	
1 tsp.	Vanilla	
9 oz.	Mincemeat	
4 oz.	Walnuts, chopped	3. Drop by teaspoonful onto lightly greased and floured cookie sheet.
1 3/4 oz.	Flour, all purpose	
1/2 tsp.	Soda	4. Bake at 375° F. for 10-12 minutes (In electric oven bake with top unit on high and bottom unit on low or double pan.)
		5. Loosen cookies from pan while still warm.

OATMEAL COOKIES

Yield: 100

Size: 2 inches

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 oz.	Shortening	1. Cream shortening and sugar. Add eggs and blend thoroughly.
12 oz.	Brown sugar	
4	Eggs	
11 oz.	Oatmeal	2. Sift flour, baking powder, salt and spices; add to above mixture.
9 oz.	Flour, all purpose	
2 tsp.	Baking powder	
1 tsp.	Salt	3. Soak raisins in hot water or steam for few minutes to soften. Drain.
1 1/2 tsp.	Cinnamon	
1/2 tsp.	Nutmeg	
3/4 tsp.	Cloves	4. Add oatmeal, nuts, raisins and milk; mix thoroughly.
3/4 c.	Milk	
8 oz.	Nuts, chopped	5. Drop by teaspoonful on lightly greased and floured baking sheet.
10 oz.	Raisins	6. Bake at 375° F. for 12-15 minutes. (In electric oven bake with top unit on high and bottom unit on low or double pan cookies.)
		7. Loosen cookies from pan while still warm.

PEANUT BUTTER COOKIES

Yield: 90 - 100

Size : 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Shortening	1. Cream shortening and sugar. Add eggs and beat well.
8 oz.	Granulated sugar	
6 oz.	Brown sugar	2. Add peanut butter and vanilla and mix thoroughly.
2	Eggs	
1 oz.	Peanut butter	3. Sift together dry ingredients and add to above mixture.
1 tsp.	Vanilla	
12 oz.	Flour, all purpose	
2 tsp.	Soda	
1/2 tsp.	Salt	
		4. Shape into 1 1/4 inch balls; place on lightly greased and floured baking sheet.
		5. Flatten with fork until cookies are 1/4" thick.
		6. Bake at 375° F. for about 12 minutes. (In electric oven bake with top unit on high and bottom unit on low or double pan cookies.)
		7. Loosen cookies from pan while still warm.

PECAN COOKIES (BIRD'S NESTS)

Yield: 90 - 100

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
12 oz.	Butter or substitute	1. Cream shortening and sugar. Beat in egg yolks. Mix in flour.
6 oz.	Brown sugar	
3	Egg yolks	2. Form dough into 1 inch balls. Dip in egg white (slightly beaten) and then in chopped nuts. Flatten out slightly on baking sheet.
12 oz.	Flour, all purpose	
3	Egg whites	
12 oz.	Pecans, chopped	
		3. Bake 8 min. in 350° F. oven. Remove from oven; press small hole in center. Bake 10 min longer. (In electric oven bake with top unit on high and bottom unit on low or double pan cookies.)
		4. Loosen cookies from pan while still warm.
		5. Fill center with red jelly.

SOUR CREAM COOKIES

Yield: 150

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Shortening	1. Cream shortening and sugar. Add eggs and lemon extract and blend thoroughly. Add sour cream.
8 oz.	Butter or substitute	
2 lb.	Brown sugar	
4	Eggs	
1 tsp.	Lemon extract	2. Sift dry ingredients. Add to creamed mixture and mix.
1 Tbsp.	Soda	
2 Tbsp.	Cream of tartar	3. Chill.
3 lb.	Flour, cake	
1 pt.	Thick sour cream	4. Roll and cut.
		5. Bake on lightly greased and floured baking sheet at 375° F. for 6-8 minutes. (In electric oven bake with top unit on high and bottom unit on low or double pan cookies.)
		6. Loosen cookies from pan while still warm.

SUGAR COOKIES

Yield: 140 - 150

Size: 2 inch

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz.	Butter or substitute	1. Cream sugar and shortening.
15 oz.	Sugar	
2	Eggs	2. Add eggs and flavoring; blend thoroughly.
1 tsp.	Vanilla	
1/2 c.	Milk	3. Sift together dry ingredients and add with milk. Mix only until all ingredients are combined.
1 lb. 8 oz.	Flour, all purpose	
1/2 tsp.	Salt	4. Chill overnight in ice box.
2 Tbsp.	Baking powder	
		5. Roll out 1/8 inch thick and cut.
		6. Sprinkle with sugar. (Nuts or other garnishes may be added if desired.)
		7. Bake at 375° F. on lightly greased and floured baking sheets for about 6 minutes. (In electric oven, bake with top unit on high, bottom unit on low or double pan the cookies.)
		8. Loosen cookies from pan immediately after removing from oven.

BOILED FROSTING

To cover:	<u>2 layers</u>	<u>3 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Sugar	9 oz.	2 lb. 4 oz.	5 lb. 10 oz.	13 lb. 8 oz.
Salt	1/8 tsp.	1/2 tsp.	1 1/4 tsp.	3 tsp.
Water	1/3 c.	1 1/3 c.	3 1/3 c.	2 qt.
Egg whites	3 1/4 oz.	13 oz.	2 lb. 1/2 oz.	4 lb. 14 oz.
Vanilla	1/2 tsp.	2 tsp.	1 2/3 Tbsp.	2 oz.

Method:

1. Cook the sugar, salt and water to 238° F. (soft ball stage) or until it spins a thread. (Cover for a few minutes after it begins to boil to wash down all crystals.)
2. Begin to beat the egg whites when temperature of syrup reaches 230° F.
3. When egg whites are stiff, but not dry, slowly pour in the hot syrup while beating continually at high speed. Pour the syrup in a pencil-size stream that falls into the whites between the beater and the bowl, not on the beater, nor on the side of the bowl.
4. Continue beating until the icing forms peaks that are distinct but still fall over slightly.
5. This icing may be spread on cakes immediately or held in refrigerator, covered with waxed paper, for several days.

VARIATIONS OF BOILED FROSTING:

1. Seafoam

	<u>2 layers</u>	<u>3 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Sugar, granulated	1 1/2 oz.	6 oz.	15 oz.	2 lb. 4 oz.
Sugar, brown	6 1/4 oz.	1 lb. 9 oz.	3 lb. 14 oz.	9 lb. 6 oz.
Salt	1/8 tsp.	1/3 tsp.	3/4 tsp.	2 tsp.
Water	1/3 c.	1 1/3 c.	3 1/3 c.	2 qt.
Egg whites	3 1/4 oz.	13 oz.	2 lb.	4 lb. 14 oz.
Vanilla	1/2 tsp.	2 tsp.	1 2/3 Tbsp.	2 oz.

Method: Follow method for boiled frosting.

VARIATIONS OF BOILED FROSTING (CONTINUED):

2. Devils Food Icing - Spread plain boiled frosting on layer or sheet cake. Cover top of icing with thin layer of the following:

	<u>1 large pan #245 or 4 layer cakes</u>	<u>3 large pans or or 12 layer cakes</u>	<u>5 large pans or or 20 layer cakes</u>
Butter or substitute	2 1/2 oz.	8 oz.	12 oz.
Sweet chocolate	2 1/2 oz.	8 oz.	12 oz.
Bitter chocolate	2 1/2 oz.	8 oz.	12 oz.

Method: Melt the butter and chocolate over hot water.

3. Lemon - Add 2/3 Tbsp. lemon juice for each layer of icing made. Add it after the syrup has reached 225°F. Continue as for plain boiled frosting. Substitute lemon extract or grated lemon rind for the vanilla.
4. Nut - Sprinkle coarsely chopped nuts on top of the frosting or place halves in even spacing around the cake. Allow 1 oz. of nuts for each cake.

PRUNE WHIP ICING

To cover	<u>2 large pans</u>	<u>3 large pans</u>	<u>5 large pans</u>
Sugar	1 lb. 12 oz.	2 lb. 10 oz.	4 lb. 6 oz.
Salt	1/4 tsp.	3/8 tsp.	1/2 tsp.
Prune juice	1 c.	1 1/2 c.	2 1/2 c.
Egg whites	10 oz.	15 oz.	1 lb. 9 oz.
Prunes, stewed, drained, chopped fine (E.P.)	10 oz.	15 oz.	1 lb. 9 oz.

Method: (For detailed procedure see BOILED FROSTING on previous page.)

1. Cook sugar, salt and prune juice to 238°F.
2. Pour into stiffly beaten egg whites. When the last of the syrup has been added, add the prunes in small amounts, beating thoroughly on first speed.

SUGARLESS ICING

	<u>2 layers</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Corn syrup	12 3/4 oz.	3 lb. 3 oz.	8 lb.	19 lb. 3 oz.
Lemon juice	1 tsp.	1 1/3 Tbsp.	4 Tbsp.	4 1/2 oz.
Egg whites	3 oz.	12 3/4 oz.	2 lb.	4 lb. 12 oz.

Method:

1. Boil lemon juice and syrup to 234°F.
2. Pour over beaten egg whites as in BOILED FROSTING (see page 48).

BUTTER CREAM FROSTING OR CONFECTIONERS' SUGAR FROSTING

	<u>2 layers*</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Butter or substitute	1 1/2 oz.	6 oz.	15 oz.	2 lb. 4 oz.
Confectioners' sugar	12 oz.	3 lb.	7 lb. 8 oz.	18 lb.
Egg whites	1 1/2 oz.	6 oz.	15 oz.	2 lb. 4 oz.
<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>	<u>or</u>
Egg yolks (or whole eggs)	1 oz.	4 oz.	10 oz.	1 lb. 8 oz.
Salt	1/4 tsp.	1 tsp.	2 1/2 tsp.	2 Tbsp.
Vanilla	1 1/2 tsp.	2 Tbsp.	5 Tbsp.	3/4 c.
Cream (20%) or evaporated milk	2 to 4 Tbsp.	1/2 to 1 c.	1 1/4 to 2 1/2 c.	3/4 to 1 1/2 qt.

*This quantity is sufficient to frost in between and the tops of the layers. If the sides are to be iced, increase the recipe 1/4 times.

Method:

1. Cream butter by machine until very soft.
2. Add sugar slowly and mix on low speed till well blended.
3. Add egg whites and beat on high speed until light and fluffy.
4. Add salt and vanilla.
5. Thin with milk until of right consistency to spread easily.

VARIATIONS OF BUTTER FROSTING:

1. Chocolate - Add 2 ounces bitter chocolate for each pound of sugar. Add the melted chocolate just before the milk.
2. Cocoa - Substitute cocoa for about one-fourth of the sugar. Sift the sugar and cocoa together.
3. Lemon - Use egg yolks or whole eggs in place of egg whites. Substitute 1/2 tsp. grated lemon rind for each teaspoon of vanilla. Thin with 2 Tbsp. lemon juice per 1 lb. of sugar. Add cream if necessary.
4. Maple Nut - Substitute maple flavoring for half of vanilla. Add 4 ounces chopped nuts for each lb. of sugar. Add nuts at the last.
5. Mocha - Make the cocoa variation. Thin with coffee infusion instead of milk. Add a few drops of coffee extract if a stronger coffee flavor is desired.

VARIATIONS OF BUTTER FROSTING (CONTINUED):

6. Orange - Use egg yolks in place of egg whites. Omit vanilla. Add 2 ounces finely ground fresh orange peel for each pound of sugar. Add this after the egg yolks. Thin with orange juice instead of cream. The orange juice need not be strained, but the seeds should be removed. If desired, the oranges may be ground whole (1 medium orange to each lb. of sugar) and added after the egg. Cream can be used if necessary to thin the icing to the right consistency for spreading.
7. Orange Raisin - Add to the orange icing above 4 ounces coarsely chopped raisins for each pound of sugar.
8. Pineapple - Add one-fourth cup crushed pineapple for each two layers. Omit cream. Use pineapple juice if necessary.

BANANA FROSTING

Yield: Frosting for 8 layers

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
10 oz.	Bananas, E.P.	1. Cream banana and butter.
4 oz.	Butter or substitute	2. Add sugar gradually, creaming well.
3 lb.	Confectioners' sugar	3. Add salt and lemon rind.
3/4 tsp.	Salt	
1 1/2 tsp.	Grated lemon rind	4. Add cream until frosting is the right consistency to spread.
1/2 c. (about)	Cream (20%), hot	

CHOCOLATE COVER ICING

Yield: Frosting for 24 layers

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
5 lb.	Confectioners' sugar	1. Add hot water to sugar and mix until smooth.
2 c.	Hot water	
4 oz.	Shortening	2. Melt shortening and chocolate and add to the sugar and water mixture. Blend well.
1 lb.	Chocolate	
		3. Spread thin on cake.

ROYAL ICING

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 oz. 1/2 lb.	Egg whites Confectioners' sugar	<ol style="list-style-type: none"> 1. Beat part of sugar with egg whites until quite stiff. Add remainder of sugar. Continue beating until the icing is stiff. 2. Cover with damp cloth until ready to use.

BROWN SUGAR FUDGE FROSTING

Yield: Frosting for 3 layers

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 lb. 1 lb. 8 oz. 3 1/2 c. 1/4 tsp. 3/4 tsp. 1 oz. 5 oz.	Brown sugar White sugar Milk Salt Cream of tartar Vanilla Butter or substitute	<ol style="list-style-type: none"> 1. Mix sugar, milk, salt and cream of tartar. Cook over low flame to 234° F. Stir occasionally. 2. Remove from fire, pour into mixer bowl and cool. 3. Add butter and vanilla and beat until stiff. 4. Thin down with cream to a spreading consistency.

CHOCOLATE FUDGE FROSTING

Yield: Frosting for 8 layers

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
8 oz. 1 lb. 4 oz. 1 lb. 11 oz. 2 1/2 c. 1/4 tsp. 3/4 Tbsp. 1 1/4 tsp. 2 oz.	Chocolate Brown sugar White sugar Milk Salt Cream of Tartar Vanilla Butter or substitute	<ol style="list-style-type: none"> 1. Cut chocolate in small pieces. Mix with sugar, milk, salt and cream of tartar. 2. Cook over low flame until syrup reaches 238° F. Stir frequently, especially toward the end of the cooking period. 3. Remove from fire, pour into mixer bowl and cool. 4. Add butter and vanilla and beat until stiff enough to hold its shape. 5. Thin down with cream until it is of spreading consistency.

CHOCOLATE TUTTI FRUITTI FUDGE FROSTING

Yield: Frosting for one large pan
(#245) or 4 layers

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 lb. 10 oz.	Sugar	1. Cook the sugar, corn syrup, cocoa and milk to 238° F.
1 lb.	Corn syrup	
2 oz.	Cocoa	2. Remove from fire, add butter and vanilla. Cool.
2 c.	Milk	
4 oz.	Butter or substitute	3. When cool, beat until thick. Add raisins and nuts. Continue beating until the icing is slightly too thick to spread.
1 1/4 Tbsp.	Vanilla	
6 oz.	Raisins	4. Add cream or evaporated milk until the icing is soft enough to spread easily
4 oz.	Nuts	

BELLESLEY FUDGE FROSTING

Frosting for:	<u>2 layers</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Butter or substitute	5 1/2 oz.	1 lb. 6 oz.	3 lb. 7 oz.	8 lb. 4 oz.
Confectioners' sugar	11 oz.	2 lb. 12 oz.	6 lb. 14 oz.	16 lb. 8 oz.
Sweet cream (20%) or evaporated milk	1 1/2 Tbsp.	6 Tbsp.	1 c.	2 1/4 c.
Chocolate, melted	1 1/2 oz.	6 oz.	15 oz.	2 lb. 4 oz.
Walnuts, chopped	1 1/2 oz.	6 oz.	15 oz.	2 lb. 4 oz.
Vanilla	1/2 tsp.	2 tsp.	1 2/3 Tbsp.	4 Tbsp.
Salt	1/2 tsp.	2 tsp.	1 2/3 Tbsp.	4 Tbsp.

Method:

1. Cream butter until plastic.
2. Add confectioners' sugar and cream until well blended.
3. Add melted chocolate and mix until blended. Scrape down sides of bowl and under paddle well.
4. Add finely chopped nuts, salt and vanilla.

CREAM FILLING

Filling for:	<u>4 cakes*</u>	<u>10 cakes</u>	<u>24 cakes</u>
Milk	1 qt. 1/2 c.	2 3/4 qt.	6 3/4 qt.
Flour, all-purpose	2 1/2 oz.	6 1/2 oz.	15 1/2 oz.
Cornstarch	1 oz.	2 1/2 oz.	6 oz.
Sugar	8 oz.	1 lb. 4 oz.	3 lb.
Egg yolks	2 1/2 oz.	6 1/4 oz.	15 oz.
Salt	1/2 tsp.	1 1/4 tsp.	1 Tbsp.
Butter or substitute	2 oz.	5 oz.	12 oz.
Vanilla	2 tsp.	1 2/3 Tbsp.	4 Tbsp.

* 1 1/2 cups filling per cake

Method:

1. Mix flour and cornstarch thoroughly. Blend with enough cold milk to make the consistency of cream; add egg yolks and mix thoroughly.
2. Heat remaining milk to 180 degrees with sugar in bain marie. Whip in starch mixture stirring until mixture begins to thicken. Cover and cook until raw starch flavor has disappeared and mixture has thickened. Stir frequently.
3. Add butter or substitute, salt and vanilla.
4. Pour into shallow pans, cover with wax paper and cool.

** If a large quantity is made, a steam jacketed kettle may be used. Increase the milk slightly to allow for the greater amount of evaporation which takes place. Stir the filling constantly to avoid lumping, especially around the sides. Keep steam pressure as low as possible.

VARIATION OF CREAM FILLING:

1. Chocolate Filling - Add bitter chocolate to the cream filling. Add to the hot milk and stir until the chocolate is melted.

	<u>4 cakes</u>	<u>10 cakes</u>	<u>24 cakes</u>
Chocolate	2 1/2 oz.	6 1/4 oz.	15 oz.

2. Pineapple Filling - Add one-fourth cup well drained crushed pineapple for each cake.

LEMON FILLING

Filling for:	<u>4 cakes*</u>	<u>10 cakes</u>	<u>24 cakes</u>
Water	1 qt.	2 1/2 qt.	1 1/2 gal.
Sugar	1 lb. 4 oz.	2 lb. 2 oz.	7 lb 8 oz.
Cornstarch	3 1/4 oz.	8 oz.	1 lb. 4 oz.
Cold water	1 c.	2 1/2 c.	1 1/2 qt.
Egg yolks	4 oz.	10 oz.	1 lb. 8 oz.
Salt	1 tsp.	2 1/2 tsp.	2 Tbsp.
Lemon rind	2 tsp.	1 2/3 Tbsp.	4 Tbsp.
Lemon juice	1/2 c.	1 1/4 c.	3 c.
Butter or substitute	1 oz.	2 1/2 oz.	6 oz.

*1 1/2 cups per cake

Method:

1. Grate lemon and prepare lemon juice.
2. Heat water and sugar to boiling in steam jacketed kettle or double boiler.
3. Mix cold water and cornstarch well. Beat into hot water and cook until clear, stirring constantly.
4. Add a little of the hot mixture to the egg yolks. Return to the steam jacketed kettle and cook for 2 minutes.
5. Turn off steam. Add lemon juice and rind, butter and salt.
6. Pour into shallow pans. Cover with waxed paper. Cool.

FIG FILLING

Yield: Filling for 8 layers

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 lb. 4 oz.	Figs	1. Chop figs.
2 1/4 c.	Water	2. Add water and sugar and cook until soft.
1/4 oz.	Sugar	3. Add lemon juice.
1/2 c.	Lemon juice	4. Spread on cakes while warm. Thin with hot water if necessary.

VARIATIONS:

1. Date Filling - Substitute dates for figs

RAISIN FILLING

Yield: Filling for 8 layers

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
3 lb., 10 oz.	Raisins	1. Grind raisins.
1 lb., 4 oz.	Sugar	2. Add sugar, water, lemon rind, and salt. Cook for 5 minutes.
3 2/3 c.	Water	3. Beat the egg yolks slightly. Add small amount of hot mixture, to egg yolks and stir into the raisin mixture. Cook 2 minutes.
1 1/2 Tbsp.	Lemon rind	4. Add lemon juice.
1/2 tsp.	Salt	5. Cool and spread between layers of cake.
4 oz.	Egg yolks	
6 Tbsp.	Lemon juice	

LEMON COCONUT FILLING

Yield: Filling for 8 layer cakes

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/2 c.	Lemon juice	1. Cook lemon juice, lemon rind, sugar and slightly beaten egg yolks over hot water for 10 minutes, stirring constantly.
6 Tbsp.	Lemon rind	
3 lb. 8 oz.	Confectioner's sugar	
12 oz.	Egg yolks	2. Add coconut
1 lb. 8 oz.	Shredded coconut	
		3. Cool and spread between layers.

PEANUT BRITTLE CREAM FILLING

Yield: Filling for 8 layer cakes

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 1/2 qt.	Cream (40%)	1. Whip the cream.
1 lb. 8 oz.	Peanut brittle	
2 Tbsp.	Vanilla	2. Fold in coarsely ground peanut brittle, vanilla and salt.
1/4 tsp.	Salt	

WALDORF FILLING

Yield: Filling and frosting for 4 cakes (tube tins)

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
2 oz.	Cocoa	1. Blend cocoa, sugar and salt.
4 oz.	Sugar	
1/4 tsp.	Salt	2. Add cream and chill for one hour or more.
1 qt.	Whipping cream	
1 tsp.	Vanilla	3. Then whip mixture until stiff.
4 oz.	Toasted shredded almonds	
		4. Fold in vanilla.
		5. Cut cakes in half and spread half of mixture.
		6. Top with other half of mixture and sprinkle with nuts.

CARAMEL FUDGE ICING

Yield: 8 layers

IngredientsQuantity

Margarine	2 1/2 oz.
Butter	2 oz.
Heavy Cream	2/3 c.
Evaporated milk	1 c.
Brown sugar	2 lb. 4 oz.
Vanilla	2 1/2 tsp.
Salt	1 tsp.
Confectioners sugar	2 lb. 8 oz.

Method:

1. Heat together margarine, butter, cream, evaporated milk and brown sugar to boiling stirring constantly.
2. Pour hot mixture into mixing bowl; add vanilla and salt.
3. Using the flat beater, incorporate the confectioners sugar. Mix until smooth and of good spreading consistency. Add more evaporated milk if necessary.

COCONUT-TOPPING FOR CAKE

Yield: 2 large pans
(60 serv.)

<u>Quantity</u>	<u>Item</u>	<u>Method</u>
1 lb.	Margarine,	1. Combine all ingredients.
	melted	2. Spread over top of hot cakes.
1 lb. 8 oz.	Brown sugar	3. Broil slowly until golden, watching
1 1/2 c.	Milk	carefully to prevent coconut from
1/2 tsp.	Salt	burning.
1 Tbsp.	Vanilla	
1 lb.	Coconut, med. shred	
12 oz.	Nuts, chopped	

BANANA CHIFFON CAKE

	<u>1 tube pan</u>	<u>5 tube pans</u>	<u>10 tube pans</u>
Cake flour	9 oz.	2 lb. 12 oz.	5 lb. 8 oz.
Sugar	12 oz.	3 lb. 12 oz.	7 lb. 8 oz.
Baking powder	1 Tbsp.	3 oz.	6 oz.
Salt	1 tsp.	1 oz.	2 oz.
Salad oil	1/2 c.	2 1/2 c.	5 cups
Egg yolks	4 oz.	1 lb. 4 oz.	2 lb. 8 oz.
Bananas, ripe mashed	8 oz. (2-3)	2 lb. 8 oz.	5 lb. (20-30)
Lemon juice	1 Tbsp.	1/4 c.	1/2 c.
Cream of tartar	1/2 tsp.	1 Tbsp.	2 Tbsp.
Egg whites	1 c.	2 lb. 8 oz.	5 lb.

METHOD:

1. Sift together flour, sugar, baking powder and salt. Mix on low speed to blend.
2. Add separately, oil, egg yolks, mashed bananas and lemon juice to dry ingredients. Beat on low speed 1 minute.
3. Beat separately cream of tartar and egg whites on high speed about 4 minutes until very stiff peaks are formed. Do not underbeat.
4. Gently fold banana mix into egg whites just until blended. Do not stir.
5. Scale into ungreased tube pans. 2 lbs. 11 oz. per cake.
6. Bake in a moderate oven (325°F.) about 1 hour 5 minutes.
7. Immediately turn pans upside down and cool. Remove from pans.

COCOA CHIFFON CAKE

Yield: 8 cakes

No. 1	Cake flour	3 lbs.
	Cocoa	5 oz.
	Salt	1 1/4 oz.
	Baking powder	2 3/4 oz.
	Gran. sugar	2 lb. 5 oz.
No. 2	Cooking oil	1 lb. 12 oz.
	Egg yolks	2 lb. 4 oz.
	Water	2 lb. 10 oz.
	Vanilla	1 3/4 oz.
No. 3	Egg whites (70°)	3 lb. 8 oz.
	Gran. sugar	2 lb. 5 oz.
	Cream of tartar	1/2 oz.

METHOD:

1. Sift No. 1 into mixing bowl. Combine oil, egg yolks and part of the water. Mix until smooth. Add remaining water-vanilla mixture mixing after each addition until smooth.
2. Mix No. 3 and whip until firm. This should be almost dry.
3. Add batter mixture (No. 1 and 2) slowly to No. 3, folding into No. 3 carefully. When thoroughly blended scale into pans. Better volume may be obtained if the folding is done by hand rather than by machine.
4. Place immediately in the oven at 350°F. with medium bottom heat and low top heat. Bake for 50-60 minutes.
5. Invert cake to cool before removing from pans.

POPPYSEED CAKE

<u>Ingredients</u>	<u>8 layers</u>	<u>20 layers</u>	<u>48 layers</u>
Milk, fluid	2 lb. 8 oz.	6 lb. 4 oz.	15 lb.
Poppyseed	1 lb. 4 oz.	3 lb. 2 oz.	7 lb. 8 oz.
Sugar	3 lb. 2 oz.	7 lb. 13 oz.	18 lb. 12 oz.
Shortening	1 lb. 4 oz.	3 lb. 2 oz.	7 lb. 8 oz.
Egg whites	1 lb. 4 oz.	3 lb. 2 oz.	7 lb. 8 oz.
Vanilla	1 1/3 Tbsp.	3 1/2 Tbsp.	4 oz.
Flour, cake	2 lb. 8 oz.	6 lb. 4 oz.	15 lb.
Baking powder	1 1/2 oz.	3 3/4 oz.	9 oz.
Salt	1 1/2 Tbsp.	1 3/4 oz.	5 oz.
Batter weight	12 lb. 1 oz.	30 lb. 2 1/2 oz.	72 lb. 6 oz.

*1 lb. 8 oz. batter per layer.

METHOD:

1. Soak poppyseed in milk until ready to add to the other ingredients.
2. Cream sugar and shortening; add egg whites and vanilla. Cream thoroughly. Scrape bowl and paddle several times during mixing process.
3. Add dry ingredients alternately with the milk and poppyseed, beginning and ending with the flour. Combine until well blended. Scrape down bowl and paddle.
4. Scale 1 lb. 8 oz. batter into greased and floured pans.
5. Bake at 350°F. for about 20 minutes.

PRALINE CHIFFON CAKE

	<u>5 tube pans</u>	<u>10 tube pans</u>
Flour, cake	1 lb. 11 oz.	3 lbs. 6 oz.
Baking powder	1 $\frac{3}{8}$ oz.	2 $\frac{3}{4}$ oz.
Salt	$\frac{1}{2}$ oz.	1 $\frac{1}{4}$ oz.
Granulated sugar	1 lb. 2 $\frac{1}{2}$ oz.	2 lbs. 5 oz.
Brown sugar	1 lb. 2 $\frac{1}{2}$ oz.	2 lbs. 5 oz.
Salad oil	14 oz.	1 lb. 12 oz.
Egg yolks	14 oz.	1 lb. 12 oz.
Water	1 lb.	2 lb.
Water	5 oz.	10 oz.
Maple flavoring	$\frac{3}{8}$ oz.	$\frac{3}{4}$ oz.
Egg whites	1 lb. 12 oz.	3 lb. 8 oz.
Cream of tartar	$\frac{1}{4}$ oz.	$\frac{1}{2}$ oz.
Pecans, finely chopped	<u>10 oz.</u>	<u>1 lb. 4 oz.</u>
Batter Weight	9 lbs. 9 oz.	19 lbs. 3 $\frac{1}{4}$ oz.

METHOD:

1. Put flour, sugar, salt, baking powder into mixing bowl and blend thoroughly with whip attachment.
2. Add salad oil, egg yolks, and water and mix until smooth.
3. Gradually add water and flavoring.
4. Whip egg whites and cream of tartar until stiff - stiffer than for angel food.
5. Add the batter mix in a steady stream to the beaten whites as fast as the whites will take it. Mix only enough to thoroughly blend the two together.
6. Add pecans to blended batter and lightly incorporate.
7. Scale immediately into ungreased tube pans. 1 lb. 12 oz. to 2 lbs. per pan.
8. Place in oven immediately. Bake at 350°F. for 45 to 50 minutes.
9. Remove from oven and invert pan to cool.

CHEESE STRAWS

Yield: Approximately 8 dozen 2-inch

QuantityItem

8 oz.

Sharp cheese

8 oz.

Margarine

8-10 oz.

Flour, G. P.

To taste

Salt

To taste

Tabasco sauce or red pepper

1/4 tsp.

Paprika (for color if desired)

Method:

1. Grind cheese fine. Do not use hard, dry cheese or it will not go through the cookie press.
2. Cream cheese, margarine, and flour.
3. Add seasonings to taste. It should have enough pepper to give it a little bite.
4. Force it through a cooky press.
5. Bake on an ungreased baking sheet at 375⁰ F. until they just begin to brown around the edges. Remove while still hot with a spatula. Let cool before putting in a tin to crisp until used.

WHITE POUND CAKE

Mixing Speed:

For mixing operation using the Blending Method outlined below, use second speed for the first two stages if a three speed machine is used, and third speed if a four speed machine is used. For the third stage use slow speed on a three speed machine or second speed on a four speed machine, always considering the slow speed as first speed.

<u>Ingredient</u>	<u>Lbs.</u>	<u>Ozs.</u>	<u>Blending Method</u>
Flour	5	-)	First stage:
Sweetex	3	4)	Mix for 3 minutes. Scrape down
)	the bowl and paddle at least once
)	in this stage.
Sugar	6	4)	Second stage:
Salt	-	3)	Add to the blended mass in the bowl
Baking powder	-	2 1/2)	and mix for 6 minutes, scraping down
Liquid milk	2	8)	at least once.
Egg whites	3	4)	Third stage:
Liquid milk	1	8)	Scale off egg whites, milk, and
flavor	to taste)	flavor together and add approximately
			half of it to the bowl. Mix until
			smooth, scrape down, and mix until
			smooth again. Then add the balance of
			the liquid ingredients and continue mixing
			for a total of 5 minutes in this stage,
			scraping down again to insure a smooth
			batter.

Total weight of mix - 22 1/8 lb.

Scale 3 lb. 10 oz. /pullman pan. 6 cakes.

Total mixing time - 14 minutes.

Baking temperature: Bake 1 pound cakes at about 350°F. For the three pound size use 300°F.

Baking time: The baking time for the 1 pound cake is about 60 to 75 minutes and for the 3 lb. cake about 2 hours.

NEW YORK STATE COLLEGE OF HOME ECONOMICS
AT CORNELL UNIVERSITY, ITHACA, NEW YORK

DESSERTS

General Instructions

Eggs

These recipes have been calculated to use frozen egg yolks and egg whites. Combine the quantity of egg yolks and egg whites in the recipe to substitute fresh shell eggs.

Milk

These recipes have been calculated to use dried milk solids. Fresh whole milk may be substituted for the combined quantity of dried milk solids and water.

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Desserts
Dessert Sauces

General Instructions

To substitute fresh shell eggs for frozen egg whites and egg yolks.

To substitute fresh whole milk for dried milk solids.

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ANGEL FOOD DESSERT

Size Serving No. 10 dipper

<u>Ingredients</u>	Yield: <u>50 servings</u>	<u>75 servings</u>
Crushed pineapple	3/4 qt.	1 qt. 1/2 c.
Marshmallow (petite)	3 lb. 8 oz.	4 lb. 4 oz.
Maraschino cherries, quartered	1 c.	1 1/2 c.
Whipping cream	1 1/2 c.	2 1/4 c.
Walnuts, chopped	6 oz.	9 oz.

Method:

1. Combine drained pineapple and marshmallows. Let stand for several hours.
2. Whip cream. Fold in marshmallows and cherries.
3. Dip into sherbert glasses. Garnish with chopped walnuts.
4. Suggested Garnish - Pineapple pieces and cherry half.

BAKED APPLES

Yield 50 servings
Size Serving 1 apple

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Baking apples, cored	50	1. Set oven at 425°F.
Sugar	*3-4 lb.	2. Arrange apples in deep baking pans.
Water	2 qts.	3. Divide sugar and water equally between pans.
		4. Bake until apples are fork tender.

* Sugar quantity will depend on acidity of apples.

APPLE BETTY

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield:	3 pans	4 pans	5 pans
		<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Apples, fresh sliced		*12 lb. E.P.	*16 lb. E.P.	*20 lb. E.P.
Sweet crumbs		1 lb. 11 oz.	2 lb. 4 oz.	2 lb. 13 oz.
Sugar		2 lb.	2 lb. 12 oz.	3 lb. 5 oz.
Cinnamon		1 tsp.	1 1/4 tsp.	1 3/4 tsp.
Nutmeg		1/2 tsp.	3/4 tsp.	1 tsp.
Margarine, melted		4 oz.	5 1/2 oz.	7 oz.
Fruit juice		1 qt.	1 1/2 qt.	1 3/4 qt.
Lemon juice		1/4 c.	1/3 c.	1/2 c.

Method:

1. Set oven at 400° F.
2. Combine crumbs, sugar, cinnamon, nutmeg and melted margarine.
3. Place layer of apples in greased baking pan; top with layer of crumbs.
Alternate layers of apples and crumbs ending with crumbs.
4. Combine fruit juice and lemon juice. Pour over pudding.
5. Bake 45 minutes to 1 hour until apples are tender.
6. Serve with whipped cream or coffee cream.

* Canned apples - reduce quantity of apples to 2 qts. per pan.
reduce sugar by one-half.

APPLE CRISP

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield: 3 pans		4 pans		5 pans	
	<u>45 servings</u>		<u>60 servings</u>		<u>75 servings</u>	
Apples,						
sliced fresh	8 lb. 8 oz. E.P.		11 lb. 5 oz.		14 lb. 3 oz.	
Sugar	6 oz.		8 oz.		10 oz.	
Cinnamon	1 oz.		1 1/4 oz.		1 3/4 oz.	
Sugar	2 lb. 12 oz.		3 lb. 10 oz.		4 lb. 9 oz.	
Flour	1 lb. 2 oz.		1 lb. 8 oz.		1 lb. 14 oz.	
Margarine	12 oz.		1 lb.		1 lb. 4 oz.	

Method:

1. Set oven at 350°F.
2. Mix 6 oz. sugar and cinnamon; mix with apples and put in baking pans.
3. Combine sugar and flour. Rub in margarine until crumbly.
4. Spread crumb mixture over top of apples packing **on firmly**.
5. Bake 25-30 minutes or until apples are tender.

Variation:

APPLE CHEESE CRISP

	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Cheddar cheese,			
grated	12 oz.	1 lb.	1 lb. 4 oz.

Method:

1. Combine grated cheese with sugar-flour-margarine mixture.
2. Spread crumb mixture over top of apples.

APPLE DUMPLINGSSize Serving 1 dumplingIngredients50 servings75 servings

Flour	3 lb.	4 lb. 8 oz.
Baking powder	3 oz.	4 1/2 oz.
Sugar	4 oz.	6 oz.
Salt	1 Tbsp.	1 1/2 Tbsp.
Dried milk solids	5 oz.	7 1/2 oz.
Shortening	1 lb. 4 oz.	1 lb. 14 oz.
Water	1 1/4 qt.	2 qt.
Apples, peeled, cored	25	38
Brown sugar	1 lb. 12 oz.	2 lb. 10 oz.
Cinnamon	2 tsp.	1 Tbsp.
Margarine	8 oz.	12 oz.
Sugar	2 lb.	3 lb.
Water	1 qt.	1 1/2 qt.

Method:

1. Set oven at 350° F.
2. Mix flour, baking powder, sugar, salt and dried milk solids.
3. Rub in shortening. Mix in water to make a soft dough.
4. Knead dough until smooth on floured board; divide into easily handled portions.
5. Roll dough into rectangular piece. Cut into 4 in. square pieces.
6. Mix sugar and cinnamon. Put 1 Tbsp., approximately, on each square. Top with margarine.
7. Put 1/2 apple cut side down on sugar. Bring edges of pastry up over the top and seal. Place edge side down in baking pans leaving space between each dumpling.
8. Combine sugar and water. Put into bottom of baking pans.
9. Bake 20-25 minutes until apples are fork tender and crust browned.
10. Serve with coffee cream flavored with nutmeg.

Variation

PEACH DUMPLINGS: Use 1/2 yellow cling peach in place of apples. Use one-half as much brown sugar.

APPLE GOODIE

Size Serving 1/15 pan

No. 4412 Wearever

<u>Ingredients</u>	Yield: 3 pans	4 pans	5 pans
	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Sugar	2 lb. 6 oz.	3 lb. 3 oz.	4 lb.
Flour	1 1/2 oz.	2 oz.	2 1/2 oz.
Salt	1/2 tsp.	3/4 tsp.	1 tsp.
Cinnamon	1 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.
Apples, fresh sliced	9 lb. E.P.*	12 lb. E.P.*	15 lb. E.P.*
Oatmeal	1 lb. 5 oz.	1 lb. 12 oz.	2 lb. 3 oz.
Brown sugar	2 lb. 6 oz.	3 lb. 3 oz.	4 lb.
Flour	1 lb. 2 oz.	1 lb. 8 oz.	1 lb. 14 oz.
Baking soda	1 tsp.	1 1/4 tsp.	1 3/4 tsp.
Baking powder	1 tsp.	1 1/4 tsp.	1 3/4 tsp.
Margarine	1 lb. 5 oz.	1 lb. 12 oz.	2 lb. 3 oz.

Method:

1. Set oven at 400°F.
2. Blend sugar, flour, salt and cinnamon. Mix with apples.
3. Divide mixture equally between pans.
4. Combine oatmeal, brown sugar, flour, soda and baking powder.
5. Rub in margarine until mixture is crumbly.
6. Pack crumb mixture on top of apples.
7. Bake until crust is brown and apples are tender.
8. Serve with whipped cream or coffee cream.

Canned Apples - When using canned apples reduce the quantity to 6 qts. for 3 pans dessert, omit first 2 lb. 6 oz. sugar. Combine apples with flour, salt and cinnamon. Proceed as above.

APPLE-GRAHAM CRACKER DESSERT

Size Serving 1/15 pan
 No. 4412 Wearever

	Yield: 3 pans	4 pans	5 pans
<u>Ingredients</u>	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Graham crackers			
rolled fine	3 lb.	4 lb.	5 lb.
Margarine, melted	13 oz.	1 lb. 1 oz.	1 lb. 7 oz.
Applesauce	8 lb.	10 lb. 11 oz.	13 lb. 5 oz.
Brown sugar	2 lb.	2 lb. 11 oz.	3 lb. 5 oz.
Lemon juice	1/4 c.	1/3 c.	1/2 c.

Method:

1. Chop or roll graham cracker fine.
2. Add melted margarine. Mix thoroughly.
3. Mix applesauce, brown sugar and lemon juice.
4. Place alternate layers of crumbs and applesauce mixture in lightly greased pans beginning and ending with crumbs.
5. Let stand in refrigerator several hours. Cut in squares and place in serving dishes.
6. Serve with whipped cream.

APPLE PAN DOWDYSize Serving 1/8 pan

<u>Ingredients</u>	Yield: 6 10-inch pie pans <u>48 servings</u>	9 10-inch pie pans <u>72 servings</u>
Flour, cake	1 lb.	1 lb. 8 oz.
Flour, General Purpose	1 lb.	1 lb. 8 oz.
Baking powder	3 oz.	4 1/2 oz.
Sugar	3 oz.	4 1/2 oz.
Salt	3/4 Tbsp.	1 Tbsp.
Dried milk solids	3 oz.	4 oz.
Shortening	12 oz.	1 lb. 2 oz.
Water	2 1/2 c.	3 1/2 c.
Apples, peeled sliced	9 lb. E.P.(12 qt.)	13 lb. 8 oz.
Margarine, melted	3 oz.	4 1/2 oz.
Brown sugar	2 lb. 10 oz.	4 lb.
Nutmeg	1 tsp.	1 1/2 tsp.
Cinnamon	1 tsp.	1 1/2 tsp.

Method:

1. Set oven at 400°F.
2. Combine flour, baking powder, salt and sugar; rub in shortening.
3. Add milk and mix to a soft dough. Knead on a floured bench as for baking powder biscuits.
4. Divide dough into six or nine equal portions. Pat out to fit pie tins.
5. Put 3 lb. (2 qt.) apples in pie pans. Cover apples with crust, stretching to edge of pan.
6. Bake 25-35 minutes until crust is brown and apples tender.
7. Turn out on trays, apple side up.
8. Brush apple mixture with melted margarine.
9. Combine brown sugar, nutmeg, and cinnamon. Sprinkle over top of apples.
10. Cut each pan in pie shaped wedges.
11. Serve with whipped cream.

BANANA MERINGUE PUDDING

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	3 pans <u>45 servings</u>	4 pans <u>60 servings</u>	5 pans <u>75 servings</u>
Custard			
Sugar	8 oz.	11 oz.	13 oz.
Cornstarch	5 oz.	6 3/4 oz.	8 oz.
Water	1 qt.	1 1/4 qt.	1 3/4 qt.
Egg yolks	10 oz.	13 oz.	1 lb.
Dried milk solids	1 lb.	1 lb. 6 oz.	1 lb. 11 oz.
Water	2 1/2 qt.	3 1/2 qt.	1 gal.
Sugar	8 oz.	11 oz.	13 oz.
Salt	1/2 tsp.	3/4 tsp.	1 tsp.
Vanilla	2 Tbsp.	2 2/3 Tbsp.	3 1/3 Tbsp.
Graham crackers, vanilla			
Wafers or cake cubes	1 1/2 qt.	2 qt.	2 1/2 qt.
Bananas, peeled sliced	1 1/2 qt.	2 qt.	2 1/2 qt.
Meringue (see Pies p.)	1/2 recipe	2/3 recipe	1 recipe

Method:

1. Combine sugar, cornstarch and water. Add egg yolks mixing well.
2. Reconstitute dried milk solids and water. Add sugar and heat to 180°F.
3. Whip starch mixture into hot milk. Continue cooking until mixture is thickened and there is no raw starch flavor. Add salt and vanilla.
4. Set oven at 400°F. for meringue.
5. Distribute approximately 1/2 qt. cookies or cake cubes in bottom of each baking pan.
6. Distribute bananas evenly over cookies or cake cubes.
7. Divide custard mixture evenly between pans spreading over top of bananas.
8. Spread meringue evenly over custard or flute with pastry bag.
9. Bake until meringue is lightly browned.
10. Cut meringue with hot wet knife.

Variation

PRUNE MERINGUE PUDDING: Substitute pitted, chopped prunes for sliced bananas.

STRAWBERRY BAVARIAN CREAM

Size Serving No. 10 dipper

Yield:

Ingredients

50 servings

75 servings

Gelatin, plain	2 1/2 oz.	3 3/4 oz.
Water, cold	1 2/3 c.	2 1/2 c.
Strawberries, frozen	3 lb. 5 oz.	5 lb.
Sugar	1 lb. 10 oz.	2 lb. 8 oz.
Lemon juice	3/4 c.	1 1/4 c.
Salt	1/2 tsp.	3/4 tsp.
Egg whites	7 oz.	10 oz.
Whipping cream	1 3/4 qt.	2 1/2 qt.
Red coloring	Few drops	Few drops

Method:

1. Soak gelatin in cold water.
2. Drain strawberries. Heat strawberry juice and sugar stirring to dissolve sugar.
3. Add gelatin stirring until dissolved.
4. Combine juice, strawberry pulp and lemon juice.
5. Chill until mixture begins to congeal.
6. Whip egg whites until stiff but not dry.
7. Whip cream until stiff.
8. Fold egg whites and whipped cream into strawberry mixture.
9. Add a few drips of coloring.
10. Mold in custard cups.
11. To serve unmold into serving dishes.

Variation

Raspberry Bavarian Cream: Substitute raspberries for strawberries.

PINEAPPLE BETTY

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield:	3 pans	4 pans	5 pans
		<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Pineapple, crushed		1 1/2 gal. (2 #10 cans)	2 gal.	2 1/2 gal.
Crumbs, sweet		1 lb. 12 oz.	2 lb. 5 oz.	3 lb.
Sugar		1 lb.	1 lb. 5 oz.	1 lb. 11 oz.
Cinnamon		1 tsp.	1 1/3 tsp.	1 2/3 tsp.
Nutmeg		1/2 tsp.	2/3 tsp.	1 tsp.
Margarine, melted		4 oz.	5 oz.	6 oz.
Pineapple and fruit juice		1 qt.	1 1/3 qt.	1 2/3 qt.
Lemon juice		1/4 c.	1/3 c.	1/2 c.

Method:

1. Set oven at 350°F.
2. Drain pineapple saving juice.
3. Combine crumbs, sugar, cinnamon, nutmeg and melted margarine.
4. Alternate layers of crumb mixture and pineapple ending with crumb mixture an lightly greased pans.
5. Combine drained pineapple juice with other pineapple juice and/or light fruit juice and lemon juice.
6. Pour over dessert mixture.
7. Bake for 30-40 minutes until browned.

Variations

CHERRY BETTY: Substitute drained sour frozen cherries for pineapple.
Use cherry juice for pineapple and/or fruit juice.

PEACH BETTY: Substitute drained pie-pack sliced peaches for pineapple.
Substitute peach juice for pineapple and/or fruit juice.

RHUBARB BETTY: Substitute drained, frozen rhubarb for pineapple. Use rhubarb juice for fruit juice.

BISCUIT TORTONI

Size Serving 1/2 cup

<u>Ingredients</u>	<u>Yield: 50 servings</u>	<u>75 servings</u>
Gelatin, plain	5 oz.	7 1/2 oz.
Water, cold	2 c.	3/4 qt.
Milk	1 1/4 qt.	2 qt.
Sugar	10 oz.	15 oz.
Salt	1 1/4 tsp.	2 tsp.
Egg yolks	7 oz.	10 1/2 oz.
Egg whites	10 oz.	15 oz.
Sugar	10 oz.	15 oz.
Whipping cream	1 1/4 qt.	2 qt.
*Vanilla	2 1/2 tsp.	1 1/3 Tbsp.
Macaroon crumbs	7 oz.	10 1/2 oz.

*Rum flavoring may be substituted.

Method:

1. Soak gelatin in cold water.
2. Heat milk to 180°F.
3. Combine sugar, salt and egg yolks. Add carefully to hot milk. Cook 8-10 minutes in bain marie or double boiler.
4. Add gelatin and stir until dissolved. Pour into shallow pans. Cool until mixture begins to congeal.
5. Whip egg whites until foamy. Add sugar and continue beating until stiff but not dry.
6. Whip cream. Fold egg whites, whipped cream, vanilla and macaroon crumbs into gelatin mixture.
7. Dip into molds. Chill.
8. To serve remove from molds and serve in sherbert dishes.
9. Garnish with maraschino cherry.

COCONUT BREAD PUDDING

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield: 3 pans		4 pans		5 pans	
	<u>45 servings</u>		<u>60 servings</u>		<u>75 servings</u>	
Dried milk solids	1 lb.	8 oz.	2 lb.		2 lb.	8 oz.
Water	5 1/4	qt.	1 3/4	gal.	2 gal.	1/2 qt.
Egg whites	1 lb.	8 oz.	2 lb.		2 lb.	8 oz.
Egg yolks	1 lb.		1 lb.	5 oz.	1 lb.	10 oz.
Sugar	1 lb.	12 oz.	2 lb.	5 oz.	2 lb.	14 oz.
Salt	1 1/2	tsp.	2	tsp.	2 1/2	tsp.
Vanilla	1 1/2	Tbsp.	2	Tbsp.	2 1/2	Tbsp.
Almond extract	1	tsp.	1 1/4	tsp.	1 1/2	tsp.
Coconut, fine shred		9 oz.		12 oz.		15 oz.
Margarine, melted		6 oz.		8 oz.		10 oz.
Bread slices, white	18		24		30	

Method:

1. Set oven at 400° F.
2. Reconstitute milk and heat to 160° F.
3. Scale egg whites and egg yolks together. Whip slightly to combine.
4. Add sugar, salt, vanilla, and almond extract to egg mixture.
5. Add hot milk to egg mixture, slowly at first, mixing thoroughly.
6. Scale 3 oz. coconut into each baking pan.
7. Cut bread slices in half. Dip one side into melted margarine and arrange fat side up in orderly rows in pudding pans on top of coconut.
8. Pour custard mixture into pans being careful not to disturb the arrangement of the bread.
9. Set pans into pans of hot water. Bake 30-40 minutes or until custard is set.

Variations

RAISIN BREAD PUDDING: Substitute raisins for coconut.

CARAMEL NUT BREAD PUDDING: Caramelize one-half the sugar.

	<u>3 pans</u>	<u>4 pans</u>	<u>5 pans</u>
Add hot water	2 1/4 c.	3 c.	1 qt.

Stir until dissolved. Add to custard mixture. Substitute chopped walnuts or pecans for coconut.

CHOCOLATE NUT BREAD PUDDING:

	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Chocolate	9 oz.	12 oz.	15 oz.

Add melted chocolate to hot milk stirring until blended. Substitute chopped walnuts or pecans for coconut.

BUTTERSCOTCH PUDDING

Size Serving No. 10 dipper

<u>Ingredients</u>	Yield: <u>50 servings</u>	<u>75 servings</u>
Sugar, brown	12 oz.	1 lb. 2 oz.
Cornstarch	9 oz.	13 oz.
Water	1 1/4 qt.	2 qts.
Eggs	1 lb.	1 lb. 8 oz.
Dried milk solids	1 lb. 8 oz.	2 lb. 4 oz.
Water	1 gal.	1 1/2 gal.
Baking soda	1 tsp.	1 1/2 tsp.
Sugar, brown	2 lb. 4 oz.	3 lb. 6 oz.
Salt	1 1/2 tsp.	2 1/4 tsp.
Vanilla	1/4 c.	1/3 c.
Margarine	1 lb.	1 lb. 8 oz.

Method:

1. Combine brown sugar and cornstarch.
2. Mix in cold water. Blend in eggs thoroughly.
3. Reconstitute dried milk solids and water.
4. Heat milk, brown sugar and soda to 180°F.
5. Whip in starch mixture. Continue stirring until mixture begins to thicken.
6. Continue cooking until there is no raw starch flavor. Add salt, vanilla and margarine.
7. Pour into shallow pans. Cover with waxed paper and chill. Stir mixture to smooth if it seems stiff before dipping.

Variations - See Variations for Vanilla Cream Pudding p.

Butterscotch Coconut Pudding
 Butterscotch Date Pudding
 Butterscotch Banana Pudding

BAKED CARROT PUDDING

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield:	3 pans	4 pans	5 pans
		<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Brown sugar		1 lb. 2 oz.	1 lb. 8 oz.	1 lb. 14 oz.
Shortening		1 lb. 5 oz.	1 lb. 12 oz.	2 lb. 3 oz.
Eggs		10 oz.	13 oz.	1 lb.
Raisins		1 lb. 2 oz.	1 lb. 8 oz.	1 lb. 14 oz.
Currants		1 lb. 2 oz.	1 lb. 8 oz.	1 lb. 14 oz.
Carrots, raw grated		1 1/2 qt.	2 qt.	2 1/2 qt.
Lemon rind, grated		1/4 c.	1/3 c.	1/2 c.
Nutmeg		1 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.
Cinnamon		1 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.
Baking soda		1 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.
Baking powder		2 Tbsp.	2 2/3 Tbsp.	3 1/3 Tbsp.
Flour		1 lb. 14 oz.	2 lb. 8 oz.	3 lb. 2 oz.
Water		2 1/4 c.	3/4 qt.	1 qt.

Method:

1. Set oven at 350°F.
2. Cream sugar, shortening and eggs.
3. Soak raisins and currants in warm water. Drain.
4. Add raisins, currants, carrots and lemon rind to creamed mixture.
5. Mix nutmeg, cinnamon, baking soda, baking powder and flour.
6. Add dry ingredients and water alternately beginning and ending with dry ingredients. Mix only until mixture is smooth.
7. Scale 3 lb. into greased baking pans. Bake 30-40 minutes.
8. Serve hot with lemon sauce or hard sauce.

CHOCOLATE FUDGE PUDDING

Size Serving 1/15 pan
No. 4412 Wearever

	Yield:	3 pans	4 pans	5 pans
<u>Ingredients</u>		<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
<u>Cake</u>				
Sugar		2 lb.	2 lb. 11 oz.	3 lb. 3 oz.
Shortening		8 oz.	11 oz.	13 1/4 oz.
Chocolate, melted		3 oz.	4 oz.	5 oz.
Vanilla		3 Tbsp.	1/4 c.	1/3 c.
Salt		2 tsp.	2 2/3 tsp.	1 Tbsp.
Baking powder		1 1/4 oz.	1 3/4 oz.	2 oz.
Dried milk solids		3 oz.	4 oz.	5 oz.
Flour		2 lb. 4 oz.	3 lb.	3 lb. 12 oz.
Nuts, chopped		12 oz.	1 lb.	1 lb. 4 oz.
Water		1 lb. 1 oz.	1 lb. 6 oz.	1 lb. 12 oz.
<u>Topping</u>				
Brown sugar		2 lb.	2 lb. 10 oz.	3 lb. 5 oz.
White sugar		2 lb. 8 oz.	3 lb. 5 oz.	4 lb. 2 oz.
Cocoa		3 oz.	4 oz.	5 oz.
Salt		2 tsp.	2 2/3 tsp.	1 Tbsp.
Boiling water		2 1/4 qt.	3 qt.	3 3/4 qts.

Method:

1. Set oven at 350°F.
2. Cream sugar and shortening.
3. Add melted chocolate and vanilla mixing until well blended.
4. Combine salt, baking powder, milk solids, flour, and chopped nuts.
5. Add dry ingredients and water to creamed mixture. Mix until blended scraping down the bowl two to three times.
6. Scale 2 lb. 4 oz. cake batter into each pan spreading evenly.
7. Combine brown sugar, white sugar, cocoa and salt. Scale 1 lb. 9 oz. of the mixture into each pan on top of the cake batter.
8. Pour 3 c. boiling water over mixture in each pan.
9. Bake 40-50 minutes.
10. Serve with whipped cream.

CHOCOLATE PUDDINGSize Serving No. 10 dipper

<u>Ingredients</u>	Yield: <u>50 servings</u>	<u>75 servings</u>
Dried milk solids	1 lb. 4 oz.	1 lb. 14 oz.
Water	4 1/4 qts.	1 gal 2 1/2 qts.
Sugar	1 lb. 9 oz.	2 lb. 5 oz.
Cornstarch	7 oz.	10 1/2 oz.
Cocoa	7 oz.	10 1/2 oz.
Salt	3/4 tsp.	1 tsp.
Vanilla	2 1/2 Tbsp.	1/4 c.

Method:

1. Reconstitute dried milk solids and water. Heat to 180°F.
2. Mix sugar, cornstarch and cocoa thoroughly.
3. Whip starch mixture into hot milk stirring constantly until mixture begins to thicken.
4. Cook until there is no flavor of raw starch. Add salt and vanilla. Check for seasoning.
5. Pour into shallow pans, cover with wax paper and chill.

VariationsCHOCOLATE MARSHMALLOW PUDDING:

	<u>50 servings</u>	<u>75 servings</u>
Petite marshmallows	12 oz.	1 lb. 2 oz.

Fold petite marshmallows into chilled chocolate pudding before dipping into serving dishes.

MOCHA PUDDING:

	<u>50 servings</u>	<u>75 servings</u>
Instant coffee	1 Tbsp.	1 1/2 Tbsp.

Add instant coffee with salt and vanilla.

CHOCOLATE NUT PUDDING:

	<u>50 servings</u>	<u>75 servings</u>
Walnuts or pecans, chopped	8 oz.	12 oz.

Fold chopped nuts into chilled chocolate pudding before dipping into serving dishes.

MARY'S CHOCOLATE PUDDING (CHOCOLATE MOUSSE)

Size Serving No. 10 scoop

<u>Ingredients</u>	Yield: <u>50 servings</u>	<u>75 servings</u>
Sugar	15 oz.	1 lb. 6 1/2 oz.
Salt	1 tsp.	1 1/2 tsp.
Egg yolks	1 lb. 8 oz.	2 lb. 4 oz.
Chocolate, melted	1 lb. 2 oz.	1 lb. 11 oz.
Egg whites	3 lb.	4 lb. 8 oz.
Sugar	15 oz.	1 lb. 6 1/2 oz.
Vanilla	1/3 c.	1/2 c.

Method:

1. Beat sugar, salt and egg yolks on mixer until thick and lemon colored.
2. Slowly add melted chocolate beating until mixture is smooth and thick.
3. Beat egg whites until stiff but still moist. Add sugar and continue heating until dissolved.
4. Fold chocolate mixture and vanilla into egg whites carefully being sure that all ingredients are blended.
5. Dip into serving dishes. Let stand several hours in refrigerator before serving.

CHOCOLATE SOUFFLE

Size Serving 1/15 pan
(No. 4412 Wearever)

<u>Ingredients</u>	Yield: 3 pans <u>45 servings</u>	4 pans <u>60 servings</u>	5 pans <u>75 servings</u>
Dried Milk Solids	8 oz.	11 oz.	14 oz.
Water	2 qt.	2 3/4 qt.	3 1/4 qt.
Margarine	12 oz.	1 lb.	1 lb. 4 oz.
Flour	12 oz.	1 lb.	1 lb. 4 oz.
Sugar	1 lb. 14 oz.	2 lb. 8 oz.	3 lb. 2 oz.
Hot water	2 c.	2 3/4 c.	3 1/4 c.
Chocolate	9 oz.	12 oz.	15 oz.
Egg yolk	1 lb. 6 oz.	1 lb. 12 oz.	2 lb. 3 oz.
Egg whites	2 lb. 2 oz.	2 lb. 12 oz.	3 lb. 7 oz.
Vanilla	2 Tbsp.	2 2/3 Tbsp.	3 1/3 Tbsp.

Method:

1. Set oven at 325°F.
2. Reconstitute dried milk and water. Heat to 180°F.
3. Melt margarine and add flour to make roux. Whip into hot milk; continue cooking in bain marie until mixture is thickened and raw starch taste has disappeared.
4. Combine sugar, hot water and chocolate stirring until smooth. Mix with white sauce.
5. Combine slightly beaten egg yolks with hot mixture by adding some of the hot mixture to egg yolks first. Cool.
6. Beat egg whites until stiff; fold into chocolate mixture. Add vanilla.
7. Divide mixture into baking pans. Set into pans of hot water.
8. Bake 45 minutes to 1 hour or until a knife inserted comes out clean.

COBBLER CRUST

<u>Ingredients</u>	<u>3 pans</u> <u>45 servings</u>	<u>4 pans</u> <u>60 servings</u>	<u>5 pans</u> <u>75 servings</u>
Flour, All Purpose	15 oz.	1 lb. 4 oz.	1 lb. 9 oz.
Flour, cake	15 oz.	1 lb. 4 oz.	1 lb. 9 oz.
Dried milk solids	3 oz.	4 oz.	5 oz.
Baking powder	1 1/2 oz.	2 oz.	2 1/2 oz.
Salt	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
Shortening	1 lb.	1 lb. 6 oz.	1 lb. 10 oz.
Water	2 1/2 c.	3 1/4 c.	1 qt.

Method:

1. Set oven at 425°F.
2. Scale flour, dried milk solids, baking powder and salt; mix thoroughly.
3. Rub in shortening.
4. Add water and mix to a soft dough.
5. Knead dough on a floured table.
6. Scale into 1 lb. 8 oz. portions.
7. Knead each portion until smooth on under surface; turn dough over. Roll in oblong pieces about one inch larger than pan.
8. Shrink top onto hot filling, extending edges up side of pan. Seal to edge of tin and trim off irregular pieces of dough. Mark crust into portions (3 x 5) with a sharp knife.
9. Brush with milk; sprinkle with sugar.
10. Bake until crust is browned and baked through to the center.

FRUIT (canned) COBBLER FILLING

Size Serving 1/15
No. 4412 Wearever pan

<u>Ingredients</u>	<u>Yield: 3 pans</u> <u>45 servings</u>	<u>4 pans</u> <u>60 servings</u>	<u>5 pans</u> <u>75 servings</u>
Fruit, pie pack	3 qt. (1 No. 10 can)	4 qts.	5 qts.
Water, cold	1 qt.	1 1/3 qts.	1 2/3 qts.
Clearjel	4 oz.	5 1/4 oz.	6 1/2 oz.
Sugar	1 lb. 8 oz. - 2 lb.	2 lb. - 2 lb. 10 oz.	2 lb. 8 oz. - 3 lb. 5 oz.
Salt	1 tsp.	1 1/4 tsp.	1 1/2 tsp.
Lemon juice	1/4 c.	1/3 c.	1/2 c.

Method:

1. Drain fruit if there is any juice.
2. Combine Clearjel with approximately 1/3 of the water. Heat remaining water and fruit juice to boiling.
3. Whip starch mixture into boiling water and cook until clear stirring constantly.
4. Add minimum amount of sugar and bring back to boil. Add salt and lemon juice.
5. Fold in fruit carefully, adding more sugar to produce the most acceptable flavor.
6. Put 1 1/2 qts. filling into each baking pan. Put cobbler crust on while filling is hot. Bake immediately.

FRUIT (frozen) COBBLER FILLING

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield: 3 pans	4 pans	5 pans
	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Frozen fruit	7 lb. 8 oz.	10 lb.	12 lb. 8 oz.
Water, cold	3/4 qt.	1 qt.	1 1/4 qt.
Clearjel	4 1/2 oz.	6 oz.	7 1/2 oz.
Sugar	1 lb. 4 oz. -	1 lb. 10 oz. -	2 lb. - 4 lb.
	2 lb. 8 oz.	3 lb. 5 oz.	
Lemon juice	2 Tbsp.	2 2/3 Tbsp.	3 1/3 Tbsp.
Salt	3/4 tsp.	1 tsp.	1 1/4 tsp.

Method:

1. Drain fruit saving juice.
2. Mix Clearjel with cold water.
3. Heat fruit juice to boiling.
4. Whip in starch mixture. Cook until thickened and clear stirring constantly.
5. Add minimum quantity of sugar and bring back to boil.
6. Add lemon juice and salt. Check for seasoning, adding more sugar if necessary to produce the most acceptable flavor.
7. Put 1 1/2 qt. mixture into each baking pan. Put cobbler crust on while filling is hot. Bake immediately.

CRANBERRY CRUNCH

Size Serving 1/15 pan

No. 4412 Wearever

<u>Ingredients</u>	Yield: 3 pans		4 pans		5 pans	
	<u>45 servings</u>		<u>60 servings</u>		<u>75 servings</u>	
Oatmeal		12 oz.		1 lb.		1 lb. 4 oz.
Flour	1 lb.	5 oz.	1 lb.	12 oz.	2 lb.	3 oz.
Brown sugar	1 lb.	11 oz.	2 lb.	4 oz.	2 lb.	13 oz.
Baking soda	1 Tbsp.		1 1/3 Tbsp.		1 2/3 Tbsp.	
Salt	1 Tbsp.		1 1/3 Tbsp.		1 2/3 Tbsp.	
Margarine	1 lb.	2 oz.	1 lb.	8 oz.	1 lb.	14 oz.
*Cranberry sauce	7 lb.		9 lb.	5 oz.	11 lb.	10 oz.
fresh or canned						

Method:

1. Set oven at 350°F.
 2. Combine oatmeal, flour, brown sugar, baking soda and salt.
 3. Rub margarine into oatmeal mixture until thoroughly blended.
 4. Put 2/3 of mixture into greased baking pans.
 5. Soften cranberry sauce by stirring.
 6. Spread cranberry sauce on top of the oatmeal layer.
 7. Put remaining oatmeal mixture on top of cranberry sauce.
 8. Bake for 30 minutes or until the oatmeal mixture is lightly browned.
 9. Cut in squares. Serve with whipped cream or No.30 scoop of ice cream.
- *Fresh cranberry sauce should be made several hours before using so that it will partially jel.

Variations

DATE CRUNCH: Substitute date filling for cranberry sauce.

<u>Ingredients</u>	<u>3 pans</u>	<u>4 pans</u>	<u>5 pans</u>
Dates, pitted	3 lb. 4 oz.	4 lb. 5 oz.	5 lb. 7 oz.
Water	1 qt.	1 1/3 qt.	1 2/3 qt.
Sugar	1 lb. 5 oz.	1 lb. 12 oz.	2 lb. 3 oz.
Vanilla	1 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.

Method:

1. Combine dates, water and sugar.
2. Cook, stirring frequently until mixture is thick.
3. Remove from fire; add vanilla and cool.
4. Proceed as for cranberry crunch.

CHERRY CRUNCH: Substitute cherry pie filling for cranberry sauce.

CREAMY RICE PUDDING

Size Serving No. 10 Dipper

<u>Ingredients</u>	Yield:	3 pans	4 pans	5 pans
		<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
*Rice, uncooked		12 oz.	1 lb.	1 lb. 4 oz.
Dried milk solids	1 lb.		1 lb. 8 oz.	2 lb.
Water	3 1/4 qt.		5 qts.	6 1/2 qt.
Salt	1 1/2 tsp.		2 tsp.	2 1/2 tsp.
Sugar	12 oz.		1 lb.	1 lb. 4 oz.
Raisins	7 1/2 oz.		10 oz.	12 1/2 oz.
Margarine, melted	3 oz.		4 oz.	5 oz.

* Do not use converted rice.

Method:

1. Set oven at 350° F.
2. Put 4 oz. rice in each baking pan.
3. Reconstitute dried milk solids with water.
4. Add salt, sugar, raisins, and melted margarine.
5. Divide equally between pans.
6. Steam 20 minutes first then bake approximately 1 hour, stirring occasionally. The last 10-15 minutes, do not stir to permit a light brown crust to form on top.

VANILLA CREAM PUDDING

Size Serving No. 10 dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Sugar	10 oz.	15 oz.
Flour	3 oz.	4 1/2 oz.
Cornstarch	6 oz.	9 oz.
Water, cold	1 1/4 qt.	2 qts.
Egg yolks	14 oz.	1 lb. 5 oz.
Dried milk solids	1 lb. 4 oz.	1 lb. 14 oz.
Water	3 1/4 qt.	5 qts.
Sugar	1 lb. 4 oz.	1 lb. 14 oz.
Salt	2 1/2 tsp.	1 1/3 Tbsp.
Vanilla	1/4 c.	1/3 c.
Margarine	10 oz.	15 oz.

Method:

1. Combine sugar, flour and cornstarch, mixing well.
2. Mix in cold water. Blend in egg yolks thoroughly.
3. Reconstitute dried milk solids and water.
4. Heat milk and sugar to 180°F. in steam jacketed kettle or bain marie.
5. Whip in starch mixture. Continue stirring until mixture begins to thicken.
6. Continue cooking until there is no raw starch flavor. Add salt, vanilla and margarine.
7. Pour into shallow pans. Cover with wax paper and chill.

Variations:

BANANA CREAM PUDDING: Put 3-4 slices of bananas in bottom of serving dish before dipping cream pudding. Garnish with whipped cream and banana slice.

<u>COCONUT CREAM PUDDING</u>	<u>50 servings</u>	<u>75 servings</u>
Fine shred coconut	4 oz.	6 oz.

Mix coconut with chilled cream pudding. Dip into serving dishes. Garnish with whipped cream and toasted coconut.

<u>DATE CREAM PUDDING</u>	<u>50 servings</u>	<u>75 servings</u>
Pitted dates, cut	1 lb. 4 oz.	1 lb. 14 oz.

Mix cut dates into chilled cream pudding. Garnish with whipped cream and piece of date.

Variations (continued)

<u>ORANGE CREAM PUDDING</u>	<u>50 servings</u>	<u>75 servings</u>
Orange rind, grated	2 Tbsp.	3 Tbsp.
Orange extract	1 tsp.	1 1/2 tsp.
Orange sections	100	150

Add grated orange rind and orange extract at the same time as margarine. Dip chilled pudding into serving dishes. Garnish each portion with whipped cream and two orange sections or cut orange sections in half and mix into chilled pudding before portioning.

<u>PEANUT BUTTER CREAM</u>	<u>50 servings</u>	<u>75 servings</u>
Peanut butter	2 lb.	3 lb.

Blend peanut butter into chilled cream pudding thoroughly. Dip into serving dishes. Garnish with whipped cream and chopped peanuts.

BAKED CUSTARD		Size Serving 4-oz. custard cup	
<u>Ingredients</u>	<u>30 servings</u>	<u>50 servings</u>	<u>75 servings</u>
Milk	3 qts.	1 1/4 gal.	1 gal. 3 1/2 qt.
Coffee Cream	1 c.	1 2/3 c.	2 1/2 c.
Sugar	12 oz.	1 lb. 4 oz.	1 lb. 14 oz.
Salt	1 tsp.	1 2/3 tsp.	2 1/2 tsp.
Nutmeg	1/2 tsp.	1 tsp.	1 1/4 tsp.
Eggs	1 lb. 5 oz.	2 lb. 3 oz.	3 lb. 4 1/2 oz.
Vanilla	1 Tbsp.	1 2/3 Tbsp.	2 1/2 Tbsp.

Method:

1. Set oven at 400°F.
2. Heat milk and cream to 180°F.
3. Combine sugar, salt and nutmeg.
4. Combine eggs and vanilla with sugar mixture.
5. Pour hot milk into egg mixture, slowly at first to temper the eggs.
6. Arrange custard cups in baking pans.
7. Pour custard into cups to 1/4 inch from top.
8. Surround custard cups with hot water to a level of 2/3 of the cup.
9. Bake 20-25 minutes.

Variations:Caramel Custard30 servings

1. Reduce the quantity of milk to 2 1/2 qts.
2. Caramelize 1/2 the sugar. Add 1 c. boiling water to make a syrup. Combine with the custard mixture.

50 servings

1. Reduce quantity of milk to 1 gallon.
2. Caramelize 1/2 the sugar. Add 1 qt. boiling water to make a syrup. Combine with the custard mixture.

75 servings

1. Reduce quantity of milk to 1 1/2 gallon.
2. Caramelize 1/2 the sugar. Add 1 1/2 qts. boiling water to make a syrup. Combine with custard mixture.

Rice Custard30 servings

1. Reduce the quantity of milk to 2 1/2 qts.
2. Add: 2 c. cooked rice
1 c. raisins

50 servings

1. Reduce quantity of milk to 1 gallon.
2. Add: 3 1/3 c. cooked rice
1 2/3 c. raisins

75 servings

1. Reduce quantity of milk to 1 gal.
2 1/4 qts.
2. Add: 1 1/4 qt. cooked rice
2 1/2 c. raisins

To distribute the ingredients evenly divide rice and raisins into custard cups before pouring in the custard.

Coconut Custard30 servings

1. Reduce the quantity of milk to 2 1/2 qts.
2. Add: 3 c. coconut, fine shred.

50 servings

1. Reduce quantity of milk to 1 gallon.
2. Add: 1 1/4 qt. coconut, fine shred.

75 servings

1. Reduce quantity of milk to 1 gallon
2 1/4 qts.
2. Add: 1 3/4 qt. coconut, fine shred.

To distribute the coconut divide coconut evenly into custard cups before pouring in the custard.

Grapenut or Macaroon Custard30 servings

1. Reduce quantity of milk to 2 3/4 qts.
2. Add: 2 c. grapenuts or macaroon crumbs.

50 servings

1. Reduce quantity of milk to 1 gallon.
2. Add: 3 1/3 c. grapenuts or macaroon crumbs.

75 servings

1. Reduce quantity of milk to 1 3/4 gal.
2. Add: 1 1/4 qt. grapnuts or macaroon crumbs.

To distribute ingredients, divide evenly into custard cups before pouring in the custard.

PUMPKIN CUSTARD

Size Serving 1/2 c.

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Sugar	2 lb. 8 oz.	3 lb. 12 oz.
Cornstarch	2 oz.	3 oz.
Cinnamon	4 Tbsp.	1 1/4 oz.
Ginger	1 Tbsp.	1 1/2 Tbsp.
Salt	2 tsp.	1 Tbsp.
Egg yolks	1 lb. 11 oz.	2 lb. 8 oz.
Egg whites	2 lb. 8 oz.	3 lb. 12 oz.
Pumpkin	2 qts.	3 qts.
Dried milk solids	8 oz.	12 oz.
Water	3 3/4 qts.	1 3/4 gal.

Method:

1. Set oven at 400° F.
2. Combine sugar, cornstarch, cinnamon, ginger and salt.
3. Beat egg yolks and egg whites slightly. Combine with dry ingredients.
4. Add pumpkin blending in thoroughly.
5. Reconstitute dried milk and water. Heat to 160° F.
6. Add to egg mixture, slowly at first.
7. Pour into custard cups arranged in baking pans.
8. Fill baking pan with hot water to 1/2 - 2/3 the height of the custard cup.
9. Bake 25 to 30 minutes.

Orange Custard30 servings

1. Reduce quantity of milk to 2 1/2 qts.
2. Substitute 2 tsp. orange extract for the vanilla.
3. Put two sections peeled orange into each custard cup.
4. Fill cups with custard mixture.

50 servings

1. Reduce quantity of milk to 1 gallon.
2. Substitute 1 Tbsp. orange extract for the vanilla.
3. Put two sections peeled orange into each custard cup.
4. Fill cups with custard mixture.

75 servings

1. Reduce quantity of milk to 1 1/2 gal.
2. Substitute 1 1/2 Tbsp. orange extract for vanilla.
3. Put two sections peeled orange into each custard cup.
4. Fill cups with custard mixture.

DATE-BUTTERSCOTCH PUDDING

<u>Ingredients</u>	<u>Yield: 3 pans</u>			<u>Size Serving 1/15 pan</u>	
	<u>45 servings</u>	<u>4 pans</u>	<u>60 servings</u>	<u>No. 4412 Wearever</u>	<u>5 pans</u>
					<u>75 servings</u>
Flour, cake	1 lb. 8 oz.	2 lb.			2 lb. 8 oz.
Sugar	1 lb. 8 oz.	2 lb.			2 lb. 8 oz.
Baking powder	1 1/2 oz.		2 oz.		2 1/2 oz.
Dried milk solids	3 oz.		4 oz.		5 oz.
Dates, pitted, chopped	2 lb.	2 lb. 10 oz.			3 lb. 5 oz.
Water	1 lb. 5 oz.	1 lb. 12 oz.			2 lb. 3 oz.
Boiling water	3/4 gal.	1 gal.			1 1/4 gal.
Margarine	6 oz.		8 oz.		10 oz.
Brown sugar	3 lb.	4 lb.			5 lb.
Vanilla	1 1/2 Tbsp.	2 Tbsp.			2 1/2 Tbsp.
Salt	1 1/2 tsp.	2 tsp.			2 1/2 tsp.

Method:

1. Set oven at 350°F.
2. Mix flour, sugar, baking powder and dried milk.
3. Add dates and water mixing until blended.
4. Scale 2 lb. 2 oz. batter into each greased pan.
5. Combine boiling water, margarine, brown sugar, vanilla and salt, stirring until sugar is dissolved.
6. Divide the water-sugar mixture into equal parts and pour over pudding batter.
7. Bake for 45 minutes. The liquid will sink to the bottom of the pan to form a butterscotch sauce.

DATE PUDDING

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield:		
	3 pans <u>45 servings</u>	4 pans <u>60 servings</u>	5 pans <u>75 servings</u>
Boiling water	1 qt.	1 qt. 1 1/3 c.	1 qt. 2 2/3 c.
Baking soda	1 1/3 Tbsp.	1 2/3 Tbsp.	2 1/4 Tbsp.
Dates, pitted	1 lb. 5 oz.	1 lb. 12 oz.	2 lb. 3 oz.
Shortening	4 oz.	5 1/4 oz.	6 3/4 oz.
Brown sugar	2 lb.	2 lb. 11 oz.	3 lb. 5 oz.
Vanilla	1 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.
Egg whites	5 1/2 oz.	7 1/4 oz.	9 oz.
Egg yolks	4 oz.	5 1/4 oz.	6 3/4 oz.
Flour, cake	1 lb. 8 oz.	2 lb.	2 lb. 8 oz.
Baking powder	1 1/3 Tbsp.	1 2/3 Tbsp.	2 1/4 Tbsp.
Salt	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
Pecans or walnuts, chopped	8 oz.	11 oz.	13 oz.

Method:

1. Set oven at 350° F.
2. Pour boiling water and soda over dates. Let stand until cool.
3. Cream shortening, sugar, vanilla and eggs, mixing well. Scrape down mixing bowl frequently.
4. Sift flour, baking powder and salt together. Add chopped nuts.
5. Add dry ingredients and date mixture to sugar-shortening mixture; 1/3 flour, 1/2 date mixture, 1/3 flour, 1/2 date mixture, 1/3 flour. Scrape down bowl frequently, mixing only until all ingredients are blended.
6. Scale 2 lb. 8 oz. batter into greased baking pans.
7. Bake 30-40 minutes.
8. Serve with whipped cream or caramel sauce.

FRUIT CUP

Size Serving No. 10 dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Oranges, peeled diced	2 qts.	3 qts.
Bananas, sliced	2 qts.	3 qts.
Pineapple, diced	2 qts.	3 qts.
Lemon juice	1/3 c.	1/2 c.
*Sugar	1 lb.	1 lb. 8 oz.
Water or fruit juice	1 qt.	1 1/2 qt.

*The quantity of sugar will depend on the sweetness of the fruit used.

Method:

1. Combine sugar and water or fruit juice. Heat to dissolve sugar then chill.
2. Combine fruit, lemon juice and syrup. Add water or fruit juice to bring volume to 1 1/2 gal. for 50 servings, 2 1/4 gal. for 75 servings.

Fruit combinations:

Oranges, grapes, pineapple
 Bananas, honeydew melon, fresh peaches
 Fresh plums, oranges, apple, pears
 Apricots, bananas, pineapple, R.A. cherries
 Cantelope, honeydew melon, and grapes

STEWED CRANBERRIES

Size Serving 1/3 - 1/2 c.
 Yield: 50 servings

<u>Ingredients</u>	<u>Quantity</u>	<u>Method:</u>
Cranberries	5 lb.	1. Look over and wash cranberries.
Water	2 1/2 qts.	2. Combine water and sugar. Bring to boil.
Sugar	5 lb.	3. Add cranberries and boil without stirring until skins break open.

*BAKED FRUIT PUDDING

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	<u>3 pans</u> <u>45 servings</u>	<u>4 pans</u> <u>60 servings</u>	<u>5 pans</u> <u>75 servings</u>
Cake cubes, spice, white or yellow	3 qts.	4 qts.	5 qts.
Apricots, pie pack	2 1/4 qts.	3 qts.	4 qts.
Raisins	1 c.	2 c.	3 c.
Apples, sliced	3 qts.	4 qts.	5 qts.
Brown sugar	1 1/2 c.	2 c.	2 1/2 c.
Fruit juice	1 1/2 qt.	2 qt.	2 1/2 qt.
Margarine	3 oz.	4 oz.	5 oz.

*This recipe is designed to use left over cakes, fried cakes, etc. Some fruit pies may be substituted for the pie pack apricots. Other fruits as prunes, pineapple, etc. may be substituted.

Method:

1. Set oven at 400°F.
2. Put cake, apricots, raisins and apples in layers in pans beginning with cake and ending with apples. Fill the pans about three quarters full packing down slightly.
3. Combine brown sugar, fruit juice and margarine. Heat to boiling and pour over fruit.
4. Bake 25-30 minutes until lightly browned.
5. Serve with custard or fruit sauce.

DATE TORTE

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredient s</u>	Yield: 3 pans		4 pans		5 pans	
	<u>45 servings</u>		<u>60 servings</u>		<u>75 servings</u>	
Egg whites		14 oz.		1 lb. 2 3/4 oz.		1 lb. 7 oz.
Egg yolks		9 oz.		12 oz.		15 oz.
Sugar	1 lb.	12 oz.	2 lb.	5 oz.	2 lb.	15 oz.
Vanilla	2 tsp.		2 2/3 tsp.		1 Tbsp.	
Flour		7 oz.		9 1/4 oz.		11 3/4 oz.
Baking powder	2 1/2 tsp.		3 1/3 tsp.		1 1/3 Tbsp.	
Salt	1 Tbsp.		1 1/3 Tbsp.		1 2/3 Tbsp.	
Dates, pitted, cut	2 lb.	5 oz.	1 lb.	12 oz.	2 lb.	
Walnuts, chopped	1 lb.	11 oz.	2 lb.	4 oz.	2 lb.	13 oz.

Method:

1. Set oven at 350°F.
2. Beat egg whites and yolks. Add sugar, vanilla and beat well.
3. Mix flour, baking powder, salt, dates and nuts.
4. Fold into sugar mixture, mixing until all ingredients are blended.
5. Pour into greased baking tins.
6. Bake for 20-25 minutes.
7. Serve with whipped cream or sherry wine sauce.

FRUITED GELATIN

Size serving: 2 1/2" x 2 1/2"

<u>Ingredients</u>	Yield:	
	<u>50 servings</u>	<u>75 servings</u>
Raspberry or strawberry gelatin	1 24-oz. can	1 1/2 24-oz. can
Boiling water	2 qts.	3 qts.
Fruit juice	2 qts.	3 qts.
Lemon juice	1/4 c.	1/3 c.
Fruits, drained, cut	3 qts.	4 1/2 qts.

Method:

1. Dissolve gelatin in boiling water. Add fruit juice and lemon juice. Check for seasoning.
2. Chill until mixture begins to congeal.
3. Fold in fruit distributing evenly.
4. Serve with whipped cream.

Fruit Combination:

Fruit cocktail
Peaches, pears, pineapple
Pears, oranges, pineapple
Pears, bananas, oranges
Pineapples, bananas
Mandarin oranges and bananas
Oranges, pineapple, marshmallows

STEAMED FRUIT PUDDING

Size Serving 1/2 c. mold

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Shortening, melted	13 oz.	1 lb. 4 oz.
Molasses	3 1/3 c.	1 1/4 qt.
Water	3/4 qt.	1 qt.
Eggs	11 oz.	1 lb.
Flour	2 lb. 15 oz.	4 lb. 6 oz.
Dried milk solids	3 oz.	5 oz.
Baking soda	2 Tbsp.	3 1/3 Tbsp.
Cinnamon	1 Tbsp.	1 2/3 Tbsp.
Cloves	1 tsp.	1 1/4 tsp.
Nutmeg	1 tsp.	1 1/4 tsp.
Mixed glacé fruit	2 lb. 8 oz.	3 lb. 12 oz.
Pecans or walnuts, chopped	6 oz.	10 oz.

Method:

1. Combine shortening, molasses, water and beaten eggs.
2. Combine flour, dried milk solids, soda, cinnamon, cloves, and nutmeg. Add glacé fruit and nuts mixing well.
3. Combine liquid and dry ingredients.
4. Dip with No. 16 dipper into well greased custard cups. arrange on a tray. Cover with a greased tray.
5. Steam 1 1/2 hours.
6. To serve unmold. Serve with hard sauce, lemon sauce, rum or sherry sauce or foamy sauce.

Size Serving. 1/15 pan

No. 4412 Wearever

<u>Ingredients</u>	<u>3 pans</u> <u>45 servings</u>	<u>4 pans</u> <u>60 servings</u>	<u>5 pans</u> <u>75 servings</u>
Sugar	10 oz.	13 1/2 oz.	1 lb. 1 oz.
Shortening	12 oz.	1 lb.	1 lb. 4 oz.
Eggs	10 oz.	13 1/2 oz.	1 lb. 1 oz.
Molasses	3/4 qt.	1 qt.	1 1/4 qt.
Baking soda	2 Tbsp.	2 2/3 Tbsp.	3 1/3 Tbsp.
Ginger	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
Cinnamon	1 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.
Salt	1 tsp.	1 1/2 tsp.	1 2/3 tsp.
Flour, cake	2 lb.	2 lb. 11 oz.	3 lb. 7 oz.
Hot water	3/4 qt.	1 qt.	1 1/4 qt.

Method:

1. Set oven at 350°F.
2. Cream sugar and shortening, and eggs.
3. Add molasses. Continue mixing until ingredients are blended, scraping down bowl occasionally.
4. Combine baking soda, ginger, cinnamon, salt and flour. Sift together.
5. Add dry ingredients to creamed mixture in three parts, mixing after each addition only until the dry ingredients are blended.
6. Add hot water in two to three parts mixing until the mixture is smooth. Scrape up from the bottom of the mixing bowl.
7. Scale 2 lb. 5 oz. into greased pans.
8. Bake for 30-40 minutes.
9. Serve with whipped cream, apple sauce, lemon sauce, chocolate sauce or other suitable sauce.

Variations:

1. Pear Upside Down Gingerbread

<u>Ingredients</u>	<u>3 pans</u> <u>45 servings</u>	<u>4 pans</u> <u>60 servings</u>	<u>5 pans</u> <u>75 servings</u>
Pear, halves, drained	45	60	75
Sugar	1 lb. 14 oz.	2 lb. 8 oz.	3 lb. 2 oz.
Cinnamon	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
Flour	2 oz.	2 3/4 oz.	3 1/4 oz.
Lemon juice	1/2 c.	2/3 c.	1 c.
Margarine, melted	1 1/2 oz.	2 oz.	2 1/2 oz.

Method:

1. Arrange pear halves, flat side down, in greased baking pans.
2. Combine sugar, cinnamon and flour. Distribute mixture over pears (approximately 11 oz. for each pan).
3. Distribute lemon juice and margarine over the pears.
4. Scale 2 lb. 5 oz. gingerbread mixture on top of pears. Use ice cream dipper and distribute batter equally over pears. Using spatula spread batter carefully do not disturb the fruit arrangement.
5. Bake for 40-50 minutes.
6. Turn gingerbread out of pan onto tray. Cool slightly then cut each pan into 15 servings.
7. Serve with whipped cream or pear sauce.

Apple Upside Dpwn Gingerbread

<u>Ingredients</u>	<u>3 pans</u> <u>45 servings</u>	<u>4 pans</u> <u>60 servings</u>	<u>5 pans</u> <u>75 servings</u>
Apples, sliced, canned	1 1/4 qt.	2 qts.	2 1/2 qts.
Sugar	1 lb.	1 lb. 5 oz.	1 lb. 10 oz.
Cinnamon	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
Flour	1 oz.	1 1/4 oz.	1 3/4 oz.
Margarine, melted	2 1/2 oz.	2 oz.	2 1/2 oz.

Method:

1. Spread 2 c. sliced apples evenly in each greased pan.
2. Combine sugar, cinnamon and flour. Spread evenly over apples.
3. Distribute margarine over sugar mixture.
4. Scale 2 lb. 5 oz. gingerbread batter into each pan. Using an ice cream dipper distribute batter evenly. Carefully spread batter over apples using a spatula. Do not distrub the fruit.
5. Bake for 40-50 minutes.
6. Turn gingerbread out onto a tray. Cool slightly then cut each pan into 15 portions.
7. Serve with whipped cream.

GRAPENUT PUFF

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	<u>3 pans</u> <u>45 servings</u>	<u>4 pans</u> <u>60 servings</u>	<u>5 pans</u> <u>75 servings</u>
Margarine	12 oz.	1 lb.	1 lb. 4 oz.
Sugar	6 lb.	8 lb.	10 lb.
Flour	6 oz.	8 oz.	10 oz.
Salt	1 1/2 Tbsp.	2 Tbsp.	2 1/2 Tbsp.
Egg yolks	1 lb.	1 lb. 6 oz.	1 lb. 11 oz.
Lemons, grated rind and juice	12	16	20
Grapenuts	2 1/4 c.	3 c.	3 3/4 c.
Dried milk solids	12 oz.	1 lb.	1 lb. 4 oz.
Water	2 1/2 qts.	3 1/2 qts.	4 1/4 qt.
Egg whites	1 lb. 8 oz.	2 lb.	2 lb. 8 oz.

Method:

1. Set oven at 350^o F.
2. Cream margarine, sugar, flour, salt, egg yolks and lemon rind.
3. Reconstitute dried milk solids and water.
4. Add lemon juice, milk and grapenuts.
5. Beat egg whites until stiff. Fold into first mixture.
6. Divide equally into baking pans.
7. Bake in pans of hot water 50-60 minutes or until a silver knife inserted in the center comes out clear.

LEMON CAKE PUDDING

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Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield:	3 pans	4 pans	5 pans
		<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Margarine		9 oz.	12 oz.	15 oz.
Sugar	4 lb.	8 oz.	6 lb.	7 lb. 8 oz.
Flour		9 oz.		12 oz.
Egg yolks	1 lb.	2 oz.	1 lb.	1 lb. 14 oz.
Lemons, grated rind	3		4	5
Lemon juice	3/4 qt.		1 qt.	1 1/4 qt.
Salt	2 1/4 tsp.		1 Tbsp.	1 1/3 Tbsp.
Dried milk solids	1 lb.	2 oz.	1 lb.	1 lb. 14 oz.
Water	6 qts.		2 gal.	2 1/2 gal.
Egg whites	1 lb.	11 oz.	2 lb.	2 lb. 13 oz.

Method:

1. Set oven at 350°F.
2. Cream margarine, sugar and flour thoroughly. Add egg yolks and mix thoroughly.
3. Add lemon rind and lemon juice.
4. Reconstitute dried milk solids and water. Gradually add to creamed mixture scraping up from the bottom of the mixing bowl.
5. Beat egg whites until stiff. Fold into custard mixture.
6. Divide mixture equally into pudding pans being careful to divide the egg whites evenly.
7. Bake in pans of hot water 30-40 minutes or until a silver knife inserted in the center comes out clean.
8. Serve with whipped cream.

INDIAN PUDDING

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	3 pans	4 pans	5 pans
	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Milk, cold	3 1/4 qts.	5 qts.	6 1/4 qts.
Cornmeal	1 lb. 10 oz.	2 lb. 2 oz.	2 lb. 10 oz.
Milk, scalded	3 3/4 qts.	5 qts.	6 1/4 qts.
Molasses	1 qt.	1 1/4 qt.	1 1/2 qts.
Salt	1 oz.	1 1/2 oz.	2 oz.
Sugar	15 oz.	1 lb. 4 oz.	1 lb. 9 oz.
Ginger	2 Tbsp.	3 Tbsp.	3 3/4 Tbsp.
Margarine, melted	4 oz.	5 oz.	6 1/4 oz.

Method:

1. Set oven at 350°F.
2. Combine cornmeal and cold milk.
3. Scald milk in steam jacketed kettle. Whip in cornmeal mixture and cook until mixture thickens. Turn off steam.
4. Combine sugar, salt and ginger. Add with molasses and margarine to the cornmeal mixture.
5. Divide into baking pans.
6. Bake for 1 1/2 hr. or until pudding is set.
7. Serve with whipped cream or No. 30 dipper of ice cream.

LEMON CRISP

Size Serving 1/15 pan
No. 4412 Wearever

Ingredients	3 pans 45 servings	4 pans 60 servings	5 pans 75 servings
<u>Filling:</u>			
Salt	2 1/2 tsp.	3 2/3 tsp.	1 1/3 Tbsp.
Cornstarch	3 1/2 oz.	4 3/4 oz.	6 oz.
Sugar	2 lb. 8 oz.	3 lb. 5 oz.	4 lb. 2 oz.
Water, boiling	1 1/4 qt.	1 2/3 qt.	2 qt.
Egg yolks	6 3/4 oz.	9 oz.	11 oz.
Egg whites	10 oz.	13 1/4 oz.	1 lb.
Vanilla	1 Tbsp.	1 1/3 Tbsp.	1 2/3 Tbsp.
Lemons, grated rind	5	6	8
Lemon juice	2 1/2 c.	3 1/3 c.	1 qt.
<u>Crumb mixture:</u>			
Cracker crumbs	6 oz.	8 oz.	10 oz.
Brown sugar	1 lb. 5 oz.	1 lb. 12 oz.	2 lb. 3 oz.
Flour	1 lb. 4 oz.	1 lb. 10 oz.	2 lb. 1 oz.
Baking soda	1 1/3 Tbsp.	1 2/3 Tbsp.	2 Tbsp.
Coconut, chopped	1 lb. 2 oz.	1 lb. 8 oz.	1 lb. 14 oz.
Margarine, melted	1 lb. 4 oz.	1 lb. 11 oz.	2 lb. 1 oz.
Batch Weight	5 lb. 6 oz.	8 lb. 1 oz.	10 lb. 14 oz.

Method:

1. Set oven at 350° F.

Filling:

2. Combine salt, cornstarch and sugar, Whip into boiling water, stirring until thickened.
3. Beat egg yolks and egg whites together slightly. Add a little of the hot mixture to the eggs, mixing well. Add to remaining cornstarch mixture and continue cooking for approximately 5 minutes.
4. Add vanilla, lemon rind and juice. Cool slightly.

Crumb mixture:

5. Mix crumbs, brown sugar, flour, baking soda and coconut.
6. Add melted margarine and mix until all ingredients are well combined.
7. Scale approximately one-fourth of crumb mixture and set aside for topping.
8. Divide remaining crumb mixture into lightly greased pans, packing into bottom of pan.
9. Divide lemon filling equally between pans, spreading evenly over the crumb mixture.
10. Top with remaining crumbs.
11. Bake 20-25 minutes or until crumbs are lightly browned.
12. Serve with whipped cream.

LEMON DELICIOUS

Size Serving No. 10 Dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Sugar	1 lb. 5 oz.	2 lb.
Cornstarch	6 oz.	9 oz.
Water, cold	1 qt.	1 1/2 qt.
Egg yolks	11 oz.	1 lb.
Sugar	1 lb. 5 oz.	2 lb.
Water, boiling	2 qts.	3 qts.
Salt	1/2 tsp.	3/4 tsp.
Margarine	4 oz.	6 oz.
Lemon juice	1 1/2 c.	2 1/4 c.
Egg whites	1 lb.	1 lb. 8 oz.
Marshmallows, petite	1 lb. 8 oz.	2 lb. 4 oz.

Method:

1. Combine sugar, cornstarch and cold water. Add egg yolks.
2. Combine second sugar and hot water. Bring to boil.
3. Whip in starch mixture stirring constantly. Cook until mixture is thickened and there is no starch flavor.
4. Add salt, margarine and lemon juice. Cool slightly.
5. Beat egg whites until stiff but not dry. Fold into hot mixture, first tempering the egg whites.
6. Fold in marshmallows. Chill and dip into sherbert dishes.
7. Serve with whipped cream.

LEMON REFRIGERATOR DESSERT

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Size portion: 1/15 pan

No. 4412 Wearever

<u>Ingredients</u>	Yield:	3 pans	4 pans	5 pans
		<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Gelatin, plain		1 1/4 oz.	1 3/4 oz.	2 oz.
Water, cold		1 1/4 c.	1 2/3 c.	2 c.
Sugar		1 lb. 3 oz.	1 lb. 10 oz.	2 lb.
Egg yolks		12 1/2 oz.	1 lb. 1 oz.	1 lb. 5 oz.
Salt		2 tsp.	2 1/4 tsp.	1 Tbsp.
Lemon rind		2 Tbsp.	2 1/3 Tbsp.	3 Tbsp.
Lemon juice		2 1/3 c.	3 1/4 c.	1 qt.
Egg whites		1 lb. 3 oz.	1 lb. 10 oz.	2 lb.
Sugar		1 lb. 3 oz.	1 lb. 10 oz.	2 lb.
*Graham crackers		1 lb. 3 oz.	1 lb. 10 oz.	2 lb.

*Vanilla wafers or thin slices of pound cake may be used in place of graham crackers.

Method:

1. Soak gelatin in cold water.
2. Combine sugar, egg yolks and salt. Heat in steam jacketed kettle or bain marie until sugar is dissolved and eggs are cooked. Add gelatin and stir until dissolved. Add lemon rind and juice.
3. Pour into shallow pan. Chill until mixture begins to congeal.
4. Beat egg whites until frothy. Add sugar gradually and continue beating until stiff.
5. Add gelatin mixture. Whip until combined.
6. Alternate layers of lemon filling, and whole graham crackers in pans beginning and ending with filling.
7. Garnish top with crumbled crackers.
8. Chill thoroughly.
9. Serve with whipped cream.

LEMON SNOW PUDDING

Size Serving No. 10 Dipper or
2 1/2 in. square

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Gelatin, plain	2 1/2 oz.	3 3/4 oz.
Water, cold	1 1/4 c.	2 1/2 c.
Water, boiling	1 1/4 qt.	2 1/2 qt.
Sugar	2 lb. 8 oz.	3 lb. 12 oz.
Lemon rind, grated	10	15
Lemon juice	1 1/4 c.	2 1/2 c.
Salt	3/4 tsp.	1 tsp.
Egg whites	15 oz.	1 lb. 6 oz.

Method:

1. Soak gelatin in cold water.
2. Combine boiling water and sugar stirring until dissolved.
3. Add gelatin stirring until dissolved. Add lemon rind, lemon juice and salt. Check for seasoning.
4. Chill gelatin mixture until it begins to congeal.
5. Beat egg whites until stiff. Add gelatin mixture and continue beating until mixture is well blended.
6. Pour into individual molds or into pans to congeal.
7. To serve unmold into serving dishes. Serve with custard sauce, cherry or other fruit sauce.

STRAWBERRY FLUFF

Size Serving No. 10 dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Strawberries, frozen	4 lb. 3 oz.	6 lb. 3 oz.
Cornstarch	4 oz.	6 oz.
Sugar	10 oz.	15 oz.
Salt	1/2 tsp.	3/4 tsp.
Egg whites	10 oz.	15 oz.
Red coloring	few drops	few drops

Method:

1. Bring strawberries to boil.
2. Combine cornstarch, sugar and salt thoroughly.
3. Whip starch mixture into strawberries cooking until mixture is thickened and clear.
4. Beat egg whites until stiff. Slowly add strawberries beating on high speed.
5. Add a few drops of red coloring.
6. Dip into serving dishes.
7. To serve unmold into serving dishes. Serve with whipped cream.

Raspberry Fluff - Substitute frozen raspberries for strawberries.

MAPLE NUT MOLD

Size Serving No. 10 Dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Cornstarch	11 oz.	1 lb.
Water, cold	1 qt.	1 1/2 qt.
Brown sugar	4 lb.	6 lb.
Water, hot	3 qt.	4 1/2 qt.
Egg whites	1 lb. 2 oz.	1 lb. 11 oz.
Maple flavoring	2 tsp.	1 Tbsp.
Salt	3/4 tsp.	1 1/2 tsp.
Walnuts, chopped	12 oz.	1 lb. 2 oz.

Method:

1. Mix cornstarch and cold water.
2. Bring brown sugar and hot water to a boil. Whip in cornstarch mixture. Cook until thickened and clear stirring constantly.
3. Whip egg whites until stiff. Slowly add hot starch mixture beating on high speed.
4. Add salt and maple flavoring.
5. Pour into pans to mold and garnish with chopped nuts or dip into serving dishes with No. 10 ice cream dipper and garnish with chopped walnuts. Chill.
6. Serve with whipped cream or custard sauce.

MINCEMEAT TURNOVER

Size Serving 1 turnover

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Mincemeat	1 1/2 qts.	2 1/4 qt.
Apples, chopped	1 qt.	1 1/2 qt.
Lemon juice	2 Tbsp.	3 Tbsp.
Pie pastry	9 lb.	13 lb. 8 oz.
Coffee cream	2 Tbsp.	3 Tbsp.
Water	2 Tbsp.	3 Tbsp.

Method:

1. Set oven at 425° F.
2. Combine mincemeat, apples and lemon juice.
3. Scale pie pastry into 3 oz. portions.
4. Using the pie roller shape pie pastry. Trim if necessary using a 6-inch cutter.
5. Arrange dough pieces on table. Place No. 30 dipper of mincemeat on lower half of pastry circle.
6. Brush edge of dough with water, cover mincemeat with upper half. Seal using a fork to edge the turnover. Prick turnover two or three times with fork.
7. Combine water and cream. Brush on turnover.
8. Place on lightly greased baking pan. Bake until pastry is lightly browned and baked.
9. Serve with orange sauce.

PEACH-CRUMBLE

-40-

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Ingredients	Yield: 3 pans			Size Serving	
	45 servings			1/15 pan	
				No. 4412 Wearever	
				4 pans	
				60 servings	
				5 pans	
				75 servings	
*Pie pack peaches, drained	4 1/2 qts.			1 1/2 gal.	1 gal. 3 1/2 qts.
Sugar	1 lb. 8 oz.			2 lb.	2 lb. 8 oz.
Flour	1 1/2 oz.			2 oz.	2 1/2 oz.
Salt	3/4 tsp.			1 tsp.	1 1/4 tsp.
Cinnamon	1 1/2 tsp.			2 tsp.	2 1/2 tsp.
Almond flavoring	3/4 tsp.			1 tsp.	1 1/4 tsp.
Oatmeal	1 lb. 5 oz.			1 lb. 12 oz.	2 lb. 3 oz.
Brown sugar	2 lb. 4 oz.			3 lb.	3 lb. 12 oz.
Flour	1 lb. 2 oz.			1 lb. 8 oz.	1 lb. 14 oz.
Baking powder	1 tsp.			1 1/4 tsp.	1 3/4 tsp.
Baking soda	1 tsp.			1 1/4 tsp.	1 3/4 tsp.
Margarine	1 lb. 5 oz.			1 lb. 12 oz.	2 lb. 3 oz.

Method

1. Set oven at 400°F.
2. Combine sugar, flour, salt and cinnamon. Mix with peaches and almond flavoring.
3. Divide equally between pans.
4. Combine oatmeal, brown sugar, flour, baking powder, and baking soda.
5. Rub in margarine until mixture is crumbly.
6. Pack crumb mixture on peaches.
7. Bake until crust is brown.
8. Serve with cream or whipped cream.

* When using sweetened peaches omit sugar from the first part of the recipe.

ORANGE PINEAPPLE SPONGE

Size Serving No. 10 Dipper

Ingredients	Yield:	
	50 servings	75 servings
Gelatin, plain	2 1/2 oz.	3 3/4 oz.
Water, cold	2 1/4 c.	3 1/4 c.
Water, boiling	1 1/4 qt.	1 1/2 qt.
Sugar	1 lb. 9 oz.	2 lb. 5 oz.
Salt	2 tsp.	1 Tbsp.
Lemon juice	1/2 c.	3/4 c.
Pineapple juice	1 qt.	2 qt.
Orange juice	1 qt.	1 3/4 qt.
Egg whites	1 lb.	1 lb. 10 oz.

Method:

1. Soak gelatin in cold water.
2. Add gelatin, sugar and salt to boiling water stirring until dissolved.
3. Add lemon juice, pineapple juice and orange juice. Check for seasoning. Pour in shallow pans.
4. Chill mixture until it begins to congeal.
5. Beat egg whites stiff. Add gelatin mixture and continue beating until thoroughly combined.
6. Pour into pans or dip into individual molds with No.10 dipper. Chill.
7. To serve unmold and put into serving dishes.
8. Serve with whipped cream or orange sauce.

BAKED FRESH PEARS

Size serving 2 halves

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Fresh pears	50	75
Sugar	1 lb. 8 oz.	2 lb. 4 oz.
Water	1 1/2 qts.	1 3/4 qts.
Lemon juice	1/4 c.	1/3 c.
Candied ginger, diced (optional)	1/4 c.	1/3 c.

Method:

1. Set oven at 400°F.
2. Peel pears, cut in half and remove core.
3. Arrange in baking pans. Add sugar, water and lemon juice and candied ginger if desired.
4. Baked covered until fork tender, basting frequently.

BAKED RHUBARB

Size Serving 3 1/2 oz.

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
*Rhubarb, frozen	16 lb.	25 lb.
*Sugar	3 lb. 8 oz.	5 lb.
Salt	1/2 tsp.	3/4 tsp.
Water	3/4 qt.	1 qt.

*Fresh rhubarb - Cut E.P. rhubarb into 3/4" pieces.

Increase sugar to 4 lb. for 50 servings, 6 lb. for 75 servings.Method:

1. Set oven at 350°F.
2. Combine rhubarb, salt and sugar.
3. Divide into baking pans. Add water.
4. Bake 20-25 minutes or until rhubarb is fork tender. Do not over bake.
5. Check for seasoning.

NORWEGIAN PRUNE PUDDING

Size Serving No. 10 dipper

<u>Ingredients</u>	Yield:	
	<u>50 servings</u>	<u>75 servings</u>
Prunes, cooked pitted	3 lb. E.P.	4 lb. 8 oz. E.P.
Prune juice*	4 qts.	1 1/2 gal.
Cinnamon	3 sticks	4 1/2 sticks
Sugar	2 lb.	3 lb.
Cornstarch	9 oz.	13 1/2 oz.
Salt	1 tsp.	1 1/2 tsp.
Lemon juice	3/4 c.	1 c. 2 Tbsp.

Method:

1. Heat prune juice to boiling with stick cinnamon. Remove cinnamon before adding cornstarch.
2. Combine sugar, cornstarch and salt mixing thoroughly.
3. Whip starch mixture into prune juice. Cook until mixture is thickened stirring constantly.
4. Remove from heat. Fold in lemon juice and prunes which have been chopped slightly.
5. Pour into shallow pans to cool.
6. Sip into serving dishes with No. 10 dipper.
7. Serve with whipped cream.

* May use combination of prune juice, other mild flavored fruit juice and water.

PRUNE WHIP

Size Serving No. 10 Dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Prunes, pitted	1 1/2 qt.	2 1/4 qt.
Egg whites	13 oz.	1 lb. 4 oz.
Sugar	13 oz.	1 lb. 4 oz.
Salt	1/2 tsp.	3/4 tsp.
Lemon juice	1/3 c.	1/2 c.
Gelatin, plain	1 oz.	1 1/2 oz.
Water, cold	3/4 c.	1 1/8 c.

Method:

1. Chop prunes or mash.
2. Combine prunes, egg whites, sugar, salt and lemon juice in mixing bowl. Beat until stiff.
3. Soak gelatin in cold water. Dissolve in oven and add to prune mixture mixing in thoroughly.
4. Dip into serving dishes. Chill.
5. Serve with whipped cream or custard sauce.

RHUBARB CRUNCH

Size Serving 1/15 pan
No. 4412 Wearever

<u>Ingredients</u>	Yield:		
	3 pans <u>45 servings</u>	4 pans <u>60 servings</u>	5 pans <u>75 servings</u>
Rhubarb, frozen	12 lb. 8 oz.	16 lb. 10 oz.	21 lb.
Water	1 qt.	1 1/3 qt.	1 2/3 qt.
Clearjel	6 oz.	8 oz.	10 oz.
Sugar	1 lb. 8 oz.	2 lb.	2 lb. 8 oz.
Cinnamon	1 1/2 tsp.	2 tsp.	2 1/2 tsp.
Oatmeal	1 lb. 5 oz.	1 lb. 12 oz.	2 lb. 3 oz.
Brown sugar	2 lb. 8 oz.	3 lb. 5 oz.	4 lb. 3 oz.
Flour	1 lb. 2 oz.	1 lb. 8 oz.	1 lb. 14 oz.
Baking soda	1 tsp.	1 1/3 tsp.	1 2/3 tsp.
Baking powder	1 tsp.	1 1/3 tsp.	1 2/3 tsp.
Margarine	1 lb. 6 oz.	1 lb. 13 oz.	2 lb. 5 oz.

Method:

1. Set oven at 425° F.
2. Drain juice from rhubarb. Heat to boiling in steam jacketed kettle or over direct heat.
3. Mix water and Clearjel. Whip into rhubarb juice stirring until mixture is thickened and clear.
4. Combine sugar and cinnamon. Stir into thickened rhubarb juice. Bring back to boil.
5. Fold rhubarb into thickened mixture. Divide equally into pudding pans.
6. Combine oatmeal, brown sugar, flour, baking soda and baking powder.
7. Rub in margarine until the mixture is crumbly.
8. Divide evenly spreading over the top of the rhubarb mixture. Pack on lightly.
9. Bake 30-40 minutes until rhubarb is tender and topping is browned.

SHORTCAKE BISCUITS

Size Serving 1 2 1/2-in. biscuit

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Flour, cake	1 lb. 11 oz.	2 lb. 8 oz.
Flour, G. P.	1 lb. 11 oz.	2 lb. 8 oz.
Dried milk solids	3 1/4 oz.	5 oz.
Sugar	5 1/4 oz.	8 oz.
Baking powder	3 1/4 oz.	5 oz.
Salt	1 1/3 Tbsp.	1 oz.
Shortening	1 lb. 3 oz.	1 lb. 12 oz.
Eggs, slightly beaten	3 oz.	5 oz.
Water	3/4 qt.	1 qt.

Method:

1. Set oven at 425°F.
2. Combine cake flour, general purpose flour, dried milk solids, sugar, baking powder and salt.
3. Rub in shortening.
4. Combine eggs and water. Pour into dry ingredients and mix until all ingredients are moistened.
5. Put on floured board; knead as for baking powder biscuits.
6. Roll out to 3/4 in. thickness and cut with a 2 1/2 inch cutter.
7. Put close together on baking pan; brush tops with milk.
8. Bake for approximately 15 minutes.

Pecan Shortcake - Add 4 oz. chopped pecans to dry ingredients for 50 servings.

FRUIT (frozen) for SHORTCAKE

Size Serving 1/3 c. berries or
2 1/2 oz.

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Frozen fruit	10 lb.	15 lb.
Water, cold	1/2 qt.	3/4 qt.
Clearjel	3 oz.	4 1/2 oz.
*Sugar	1 lb. 5 oz.	2 lb.
Salt	1 tsp.	1 1/2 tsp.

Method:

1. Drain fruit saving juice.
2. Mix Clearjel with cold water.
3. Heat fruit juice to boiling. Whip in starch mixture; cook until thickened and clear, stirring constantly.
4. Add sugar and salt; bring back to boil. Check for seasoning adding more sugar if necessary to produce the most acceptable flavor.
5. Fold in fruit carefully.

Frozen Peaches - Add 1/2 tsp. almond extract for 50 servings.

Frozen Strawberries - Add a few drops of red coloring. Add only enough to enhance the color.

SPANISH CREAM

Size Serving No. 10 Dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Gelatin, plain	6 oz.	9 oz.
Water, cold	3/4 qt.	1 qt. 1/2 c.
Dried milk solids	1 lb. 1 oz.	1 lb. 10 oz.
Water	3 1/2 qts.	1 gal. 1 1/4 qt.
Sugar	1 lb.	1 lb. 8 oz.
Salt	1 1/2 tsp.	2 tsp.
Egg yolks	8 oz.	12 oz.
Egg whites	12 oz.	1 lb. 2 oz.
Whipping cream	3/4 qt.	1 qt.
Vanilla	2 Tbsp.	3 Tbsp.

Method:

1. Soak gelatin in cold water.
2. Reconstitute dried milk and water. Heat to 180°F.
3. Combine sugar, salt and egg yolks. Add to hot milk slowly. Cook until mixture coats a spoon.
4. Add gelatin stirring until dissolved. Pour into pans and chill until mixture begins to congeal.
5. Beat egg whites until stiff. Beat cream until stiff.
6. Fold egg whites, whipped cream and vanilla into gelatin mixture mixing thoroughly.
7. Pour into molds.
8. To serve unmold and serve with chocolate sauce, frozen fruit or whipped cream.

TAPIOCA CREAM

Size Serving No. 10 Dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Dried milk solids	1 lb. 8 oz.	2 lb. 4 oz.
Water	1 gal. 1 1/4 qt.	2 gal.
Tapioca, minute	15 oz.	1 lb. 6 1/2 oz.
Sugar	1 lb. 10 oz.	2 lb. 7 oz.
Egg yolks	9 oz.	13 1/2 oz.
Egg whites	13 oz.	1 lb. 5 1/2 oz.
Salt	1 tsp.	1 1/2 tsp.
Vanilla	1 2/3 Tbsp.	2 1/2 Tbsp.

Method:

1. Reconstitute milk.
2. Cook milk and tapioca together in bain marie or steam jacketed kettle stirring frequently until tapioca is transparent.
3. Combine egg yolks and sugar. Add some of the hot mixture to the egg yolks to temper. Combine egg-sugar mixture and milk. Continue cooking for 5-8 minutes.
4. Beat egg whites until stiff. Fold in some of the hot mixture gradually at first, then combine the entire amount.
5. Add salt and vanilla.
6. Pour into shallow pans; cover with wax paper to chill.
7. Dip into sherbert dishes. Serve with whipped cream frozen fruit or red jelly.

Variations:

Peppermint Tapioca: Fold 1 lb. crushed peppermint candy into tapioca cream (50 servings) after chilling and before dipping into sherbert dishes.

Chocolate Chip Tapioca: Fold 1 lb. semi-sweet chocolate bits into tapioca cream (50 servings) after chilling and before dipping into sherbert dishes.

STRAWBERRY TAPIOCA

Size Serving No. 10 Dipper

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
*Strawberries, frozen	8 lb. 10 oz.	13 lb.
Water	2 qt.	3 qt.
Sugar	1 lb. 5 oz.	2 lb.
Tapioca, minute	6 3/4 oz.	10 oz.
Salt	2/3 tsp.	1 tsp.
Lemon juice	5 Tbsp.	1/2 c.
Red coloring (if necessary)	few drops	few drops

Method:

Method I

1. Drain strawberries. Combine strawberry juice and water. Heat to boiling.
2. Add sugar, tapioca and salt. Continue cooking until tapioca is transparent stirring frequently. Do not overcook.
3. Fold in fruit and lemon juice. Add a few drops of red coloring if necessary.
4. Pour into shallow pans and chill.
5. Dip into sherbert glasses. Serve with whipped cream.

Method II

1. Set oven at 350° F.
2. Combine all ingredients. Divide into shallow baking pans.
3. Bake until tapioca is clear stirring occasionally.
4. Chill. Dip into sherbert glasses.

Variations:

Cherry Tapioca: Substitute frozen cherries for strawberries.

Peach Tapioca: Substitute frozen peaches for strawberries. Add 1/2 tsp. almond extract to recipe for 25 servings.

Raspberry Tapioca: Substitute frozen raspberries for strawberries. If the raspberries are not packed in sugar, the quantity of sugar will need to be increased.

Size Serving 1/15 pan
No. 4412 Wearever

	Yield: 3 pans	4 pans	5 pans
<u>Ingredients</u>	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>

Glaze

Drained pineapple rings	45 slices	60 slices	75 slices
Pineapple juice	1 1/2 c.	2 c.	2 1/2 c.
Brown sugar	1 lb. 8 oz.	2 lb.	2 lb. 8 oz.
Margarine	4 oz.	5 1/4 oz.	6 3/4 oz.

Cake

Sugar	1 lb. 8 oz.	2 lb.	2 lb. 8 oz.
Shortening	12 oz.	1 lb.	1 lb. 4 oz.
Eggs	15 oz.	1 lb. 4 oz.	1 lb. 9 oz.
Salt	3/4 tsp.	1 tsp.	1 1/4 tsp.
Baking powder	1 1/4 oz.	1 3/4 oz.	2 oz.
Flour, cake	1 lb. 5 oz.	1 lb. 12 oz.	2 lb. 3 oz.
Dried milk solids	3 oz.	4 oz.	5 oz.
Water	15 oz.	1 lb. 4 oz.	1 lb. 9 oz.
Vanilla	3/4 Tbsp.	1 Tbsp.	1 1/4 Tbsp.

Method:

1. Set oven at 350° F.
2. Combine pineapple juice, brown sugar and margarine; cook until sugar is dissolved.
3. Divide equally into pans.
4. Arrange 15 slices of pineapple in each pan.
5. Cream sugar, shortening, and eggs, until mixture is well blended. Scrape down bowl frequently.
6. Combine salt, baking powder, flour and dried milk solids.
7. Add dry ingredients and water to sugar-egg mixture mixing after each addition, 1/3 flour, 1/2 water, 1/3 flour, 1/2 water, 1/3 flour. Mix only until all ingredients are blended scraping down bowl frequently.
8. Scale 2 lb. cake batter into each pan. Use an ice cream scoop and distribute batter evenly over pan. Using a spatula spread batter carefully; do not disturb the fruit arrangement.
9. Bake 40-50 minutes.
10. Turn cake out of pan onto a tray. Cut into 15 servings with a pineapple slice in each serving.

Variations: Substitute the following for the pineapple slices.

Crushed Pineapple Upside Down Cake

	3 pans	4 pans	5 pans
<u>Ingredients</u>	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>

Pineapple, crushed drained	1 1/2 qt.	2 qt.	2 1/2 qt.
Maraschino cherries chopped	3/4 c.	1 c.	1 1/4 c.

Method:

1. Make glaze as in Pineapple Upside Down (1-3)
2. Arrange 2c. crushed pineapple in each pan. Distribute 1/4 c. cherries in each pan.
3. Make cake batter and proceed as in Pineapple Upside Down cake (5-10).

Prune and Apricot Upside Down Cake

	3 pans	4 pans	5 pans
<u>Ingredients</u>	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Prunes, pitted	45	60	75
Apricot halves, drained	45	60	75

Method:

1. Make glaze as in Pineapple Upside Down Cake (1-3).
2. Arrange prunes and apricots in pans checkerboard fashion, 1 prune and 1 apricot per serving.
3. Make cake batter and proceed as in Pineapple Upside Down Cake (5-10).

Cherry Upside Down Cake

	3 pans	4 pans	5 pans
<u>Ingredients</u>	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Cherries, red sour	2 1/4 qt.	3 qt.	3 3/4 qt.

Method:

1. Make glaze substituting white sugar for brown as in Pineapple Upside Down Cake (1-3)
2. Arrange 3 cups cherries in each pan.
3. Make cake batter and proceed as in Pineapple Upside Down Cake (5-10).

Mincemeat Upside Down Cake

	3 pans	4 pans	5 pans
<u>Ingredients</u>	<u>45 servings</u>	<u>60 servings</u>	<u>75 servings</u>
Mincemeat	1 1/4 qt.	2 qt.	2 1/2 qt.
Apples, chopped	1 qt.	1 1/3 qt.	1 2/3 qt.

Method:

1. Make glaze as for Pineapple Upside Down Cake (1-3).
2. Mix mincemeat and chopped apples together.
3. Spread 3 c. fruit in each pan.
4. Make cake batter and proceed as in Pineapple Upside Down Cake (5-10).

VELVET CREAM

Size Serving: 1/2 c.
2 Tbsp. Fruit

<u>Ingredients</u>	<u>50 servings</u>	<u>75 servings</u>
Gelatin	2 1/2 oz.	3 3/4 oz.
Water, cold	1 3/4 c.	2 2/3 c.
Dried Milk solids	9 oz.	14 oz.
Water	1 3/4 qt.	2 3/4 qt.
Sugar	1 lb. 8 oz.	2 lb. 4 oz.
Salt	1 1/4 tsp.	2 tsp.
Whipping cream	2 qts.	3 qts.
Vanilla	1 1/2 Tbsp.	2 Tbsp.
Strawberries, Raspberries or peaches	4 lb.	6 lb.

Method:

1. Soak gelatin in cold water.
2. Reconstitute dried milk solids and water. Heat milk, salt and sugar and gelatin stirring until dissolved.
3. Pour into shallow pan and chill until mixture begins to congeal.
4. Whip cream. Fold cream and vanilla into gelatin mixture, mixing thoroughly.
5. Dip into molds.
6. To serve unmold and serve with frozen or fresh fruit.

Variations:

Russian Cream: Substitute whipped sour cream for sweet cream.

***BUTTERSCOTCH SAUCE**

Yield: 2 qts.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Brown sugar	1 lb. 12 oz.	1. Boil sugar, syrup and margarine to 230°F.
Corn syrup, dark	1 lb. 12 oz.	2. Add baking soda and cool.
Margarine	9 oz.	3. When partially cool add evaporated milk.
Baking soda	1/8 tsp.	
Milk, evaporated	2 1/4 c.	

* For ice cream

CARAMEL SAUCEYield: 50 servings (2 1/2 qt.)
Size Serving: 2 Tbsp.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Sugar, white	2 lb.	1. Combine sugar, cornstarch and baking soda.
Sugar, brown	2 lb. 10 oz.	2. Heat milk to 180°F.
Cornstarch	1 1/2 oz.	3. Whip in sugar mixture stirring until sauce is thickened.
Baking soda	1/8 tsp.	4. Add margarine, salt and vanilla.
Milk	1 1/4 qt.	
Margarine	2 oz.	
Salt	1/4 tsp.	
Vanilla	1 Tbsp.	

***CHOCOLATE FUDGE SAUCE**

Yield: 2 qts.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Sugar, white	1 lb.	1. Mix sugar and cocoa.
Sugar, brown	10 oz.	2. Combine all ingredients.
Cocoa	7 oz.	3. Bring to boil and simmer for 5-8 minutes.
Corn syrup	1/2 qt.	
Evaporated milk	2 1/2 c.	
Baking soda	1/8 tsp.	
Salt	1/4 tsp.	
Vanilla	1 Tbsp.	

*For ice cream. If sauce seems too thick when ready to serve, thin with water to desired consistency.

CHOCOLATE SAUCEYield: 50 servings (2 1/2 qts.)
Size serving: 2 Tbsp.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Sugar, white	1 1/4 oz.	1. Combine sugar, cocoa, salt and cornstarch.
Sugar, brown	1 1/4 oz.	2. Whip into boiling water stirring until thickened and there is no raw starch flavor.
Cocoa	4 oz.	3. Add vanilla and margarine.
Salt	1/2 tsp.	
Cornstarch	2 oz.	
Water, boiling	1 1/2 qt.	
Vanilla	2 Tbsp.	
Margarine	4 oz.	

CUSTARD SAUCE

Yield: 50 servings (2 1/2 qts.)

Size serving: 2 Tbsp.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Water	1 qt.	1. Reconstitute 1 qt. milk and dried milk solids. Heat to 180°F.
Dried milk solids	6 oz.	2. Combine sugar and cornstarch. Mix with cold water. Mix in egg yolks.
Sugar	8 oz.	3. Whip starch mixture into milk stirring until mixture is thickened and there is no flavor of raw starch.
Cornstarch	1 1/2 oz.	4. Add vanilla and salt.
Water, cold	1 qt.	
Egg yolks	5 oz.	
Vanilla	1 1/4 tsp.	
Salt	1/8 tsp.	

FOAMY SAUCE

Yield: 50 servings (2 1/2 qt.)

Size Serving: 2 Tbsp.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Margarine	1 lb. 10 oz.	1. Cream margarine and powdered sugar.
Powdered sugar	2 lb. 12 oz.	2. Gradually add beaten eggs and hot water.
Eggs	10 oz.	3. Add vanilla.
Hot water	1 c.	4. Heat over hot water until eggs are cooked.
Vanilla	2 Tbsp.	5. Serve hot.

FRUIT SAUCE

Yield: 50 servings (2 1/2 qts.)

Size servings: 2 Tbsp.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Sugar	8 oz.	1. Combine sugar and cornstarch.
Cornstarch	2 1/2 oz.	2. Heat fruit juice to boiling. Whip in starch mixture stirring until mixture is thickened and clear.
*Fruit juice	2 qts.	3. Add lemon juice and margarine. Check for seasoning.
Lemon juice	2 Tbsp.	4. Add artificial coloring if necessary to enhance the appearance of the sauce.
Margarine	3 oz.	5. Serve hot or cold. If the sauce is to be served cold reduce cornstarch to 2 oz.
Artificial coloring	as desired	

*Select fruit juice or combination suitable in flavor for dessert.

HARD SAUCE

Yield: 50 servings (1 qt.)

Size Serving: 1 Tbsp.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Confectioners sugar	1 lb. 4 oz.	1. Cream confectioners sugar, margarine, vanilla, salt and eggs until thoroughly blended. 2. Add a little hot water if the mixture seems too stiff.
Margarine	8 oz.	
Vanilla	1 Tbsp.	
Salt	1/4 tsp.	
Eggs	6 oz.	

Variation I Substitute 1 tsp. vanilla and 1/2 tsp. orange extract and 1/2 tsp. lemon extract for 1 Tbsp. vanilla.

Variation II Lemon Hard Sauce. Add 1/4 c. lemon juice and 1/2 tsp. grated lemon rind.

Variation III Rum Hard Sauce. Substitute 1-2 tsp. rum flavoring for vanilla.

LEMON SAUCE

Yield: 3 qts. (50 servings)

Size Serving: 2 oz.

<u>Ingredient</u>	<u>Quantity</u>	<u>Method.</u>
Water	2 qts.	1. Heat water to boiling.
Sugar	2 lb. 8 oz.	2. Combine sugar, cornstarch and salt.
Cornstarch	4 oz.	3. Whip starch mixture into boiling water stirring until mixture is thickened and clear.
Salt	1/2 tsp.	
Lemon juice	1/2 c.	4. Remove from fire; add lemon juice, lemon rind and yellow coloring.
Lemon rind, grated	1/2 c.	
Yellow coloring	2-3 drops	

SUNSHINE SAUCE

Yield: 50 servings (1 1/2 qt.)

Size Serving: 1 Tbsp.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Egg yolks	4 oz.	1. Combine egg yolks, powdered sugar, vanilla and salt. 2. Beat until blended and creamy. 3. Whip cream; fold into egg yolk mixture.
Powdered sugar	8 oz.	
Vanilla	1 tsp.	
Salt	1/4 tsp.	
Whipping cream	3/4 qt.	

VANILLA SAUCE

Yield: 50 servings (2 1/2 qt.)

Size Serving: 2 Tbsp.

<u>Ingredients</u>	<u>Quantity</u>	<u>Method</u>
Sugar	2 lb.	1. Mix sugar and cornstarch. 2. Whip into boiling water stirring until mixture is thickened and clear. 3. Add margarine, salt and vanilla.
Cornstarch	1 1/2 oz.	
Water, boiling	2 qts.	
Margarine	4 oz.	
Salt	1/2 tsp.	
Vanilla	2 Tbsp.	

Variations: Rum Sauce. Omit vanilla. Add 1 tsp. rum flavoring or 2 Tbsp. rum.
Sherry Sauce. Omit salt and vanilla. Add 2-4 Tbsp. cooking sherry.

WHIPPED CREAM

Yield: 50-60 servings
Size Serving: 1 Tbsp.

Ingredients

Quantity

Method

Whipping Cream
Confectioners sugar
Vanilla

1 qt.
1 c.
1 tsp.

1. Whip cream.
2. Add confectioners sugar and vanilla.
3. Keep chilled.

NEW YORK STATE COLLEGE OF HOME ECONOMICS
 A UNIT OF THE STATE UNIVERSITY OF NEW YORK
 CORNELL UNIVERSITY, ITHACA, NEW YORK
 Department of Institution Management

SALAD DRESSINGS

7

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CREAMY BLEU CHEESE DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
4 lb. 12 oz.	Cottage cheese, creamed	1. Puree cottage cheese and bleu cheese.
10 oz.	Bleu cheese	2. Combine cheese, milk solids, water, onion, parsley, garlic and salt in electric mixer.
5 oz.	Dried milk solids	
1 1/4 qt.	Water	3. Add Chef lac and continue beating until all ingredients are combined.
1 tbsp.	Green onion, chopped or grated onion	
1 tbsp.	Parsley, chopped	
2 cloves	Garlic, minced	
2 tsp.	Salt	
14 oz.	Chef lac solids (dried butter milk)	

BLEU CHEESE FRENCH DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
3 qts.	French dressing	1. Combine French dressing and bleu cheese.
1 lb.	Bleu cheese, crumbled	

BRANTINGHAM DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
2 lb.	Sugar	1. Combine all ingredients. Let stand several days before using
1 qt.	Vinegar, cider	
1 qt.	Salad oil	
1/4 c.	Salt	
1 1/2 tbsp.	Worcestershire sauce	
2 c.	*Onion, chopped fine	
2 c.	*Green pepper, chopped	
2 c.	*Celery, diced fine	
2 c.	*Pimientos, diced	

*All vegetables may be chopped on electric chopper to save time.

Also, dehydrated onions, green and red peppers may be used.

CELERY SEED DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
2 lb. 8 oz.	Sugar	<ol style="list-style-type: none"> 1. Put dry ingredients and grated onion into mixing bowl. 2. Alternately add vinegar and salad oil beating thoroughly after each addition. 3. Add celery seed.
1 oz. (3 tbsp.)	Mustard, dry	
2 1/2 oz. (3 1/3 tbsp.)	Salt	
2 1/2 oz. (2/3 c.)	Celery seed	
1 1/4 tbsp.	Grated onion	
3 1/3 c.	Vinegar	
2 1/2 qts.	Salad oil	

CHIFFONADE DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
2 3/4 qt.	French dressing	<ol style="list-style-type: none"> 1. Combine all ingredients.
1 1/3 c.	Green pepper, chopped	
2 1/3 c.	Hard cooked eggs, chopped	
1 1/3 c.	Olives, chopped	
2/3 c.	Lemon juice	
1/4 c.	Onion, grated	

COCKTAIL SAUCE FOR SHRIMP

Yield: 100 servings
Size of serving: 1 1/2 tbsp.

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
3/4 c.	Horseradish	<ol style="list-style-type: none"> 1. Mix all ingredients thoroughly; chill.
1 qt.	Tomato catsup	
1 tbsp.	Salt	
3/4 c.	Lemon juice	
1 1/2 tbsp.	Tobasco sauce	

COOKED SALAD DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
8 oz. (1 c.)	Egg yolks	<ol style="list-style-type: none"> 1. Combine egg yolks, evaporated milk and vinegar. 2. Mix sugar, mustard, salt and flour thoroughly. 3. Add milk mixture and stir until smooth. 4. Cook in double boiler or bain marie until mixture is thick and there is no starchy flavor, stirring frequently. 6. Put in jars and refrigerate.
1 3/4 qt.	Evaporated milk	
1 1/2 qt.	Vinegar	
1 lb. 4 oz.	Sugar	
1 oz. (3 tbsp.)	Mustard, dry	
1 oz. (1 1/4 tbsp.)	Salt	
12 oz.	Flour	

FRENCH DRESSING

Yield: 3 quarts

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
2 tbsp.	Confectioner's sugar	1. Put all ingredients in a 1 gallon jar. 2. Shake well to distribute ingredients.
3 tbsp.	Salt	
1 tbsp.	Mustard, dry	
1/2 tbsp.	Paprika	
1 tbsp.	Pepper, white	
1 qt.	Vinegar, cider	
2 qts.	Salad oil	

Variations:

1. Add 1/4 c. onion juice or grated onion.
2. Tarragon or Wine vinegar may be substituted for cider vinegar.

CATSUP FRENCH DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
1 lb. 4 oz.	Sugar	1. Boil sugar and water to make a syrup. Cool; add lemon juice. 2. Combine salad oil, tomato catsup, worcestershire sauce, grated onion, salt and paprika. 3. Add slowly to syrup mixture beating constantly until all ingredients are blended.
2 1/2 c.	Water	
2/3 c.	Lemon juice	
1 1/2 qt.	Salad oil	
1 1/2 qt.	Tomato catsup	
1/3 c.	Worcestershire sauce	
2 tbsp.	Onion, grated	
1 1/4 tbsp.	Salt	
2 1/2 tsp.	Paprika	

COTTAGE CHEESE FRENCH DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
4 lb.	Cottage cheese	1. Beat cottage cheese until creamy and the lumps have been broken up. 2. Mix sugar, salt, mustard and paprika with vinegar to make a smooth paste. Add to cottage cheese. 3. Add remaining ingredients except garlic and beat at medium speed until mixture is well blended. 4. Add garlic.
5 oz. (2/3 c.)	Sugar	
3 1/2 tbsp.	Salt	
3 1/2 tbsp.	Dry mustard	
1 2/3 tbsp.	Paprika	
2 c.	Vinegar	
1 1/3 c.	Catsup	
1 1/4 qt.	Salad oil	
1/3 c.	Water	
3 1/2 tbsp.	Worcestershire sauce	
1 2/3 tbsp.	Onion, grated	
5 cloves	Garlic cloves, cut in small pieces	
1/2 tsp.	Tobasco sauce	

EXCELLENT FRENCH DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
1 tbsp.	Salt	1. Combine salt, sugar, paprika, mustard and pepper with vinegar to make a smooth paste.
6 oz. (3/4 c.)	Sugar	
1 1/3 tbsp.	Paprika	
2 tbsp.	Dry mustard	
1 1/4 tsp.	White pepper	2. Add salad oil, catsup, tomato soup, worcestershire sauce and onion. Mix at medium speed on electric mixer until all ingredients are well blended.
2 c.	Vinegar	
1 qt.	Salad oil	
1 1/2 qt.	Catsup	
3/4 qt.	Tomato soup, condensed	3. Mince garlic, chopping in a bed of 1 tbsp. salt. Add to salad dressing.
2 tbsp.	Worcestershire sauce	
1 tbsp.	Onion, grated	
3 cloves	Garlic, minced	
1 tbsp.	Salt	4. Let dressing stand 24 hours before using.

FRENCH DRESSING SUPREME

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
1 1/2 qt.	Salad oil	1. Put all ingredients except garlic cloves into mixing bowl.
1 1/2 qt.	Tomato soup condensed (1 46-oz. can)	
2 2/3 c.	Vinegar	
2/3 c.	Water	2. Beat until all ingredients are blended.
9 1/2 oz. (1 1/3 c.)	Sugar	
1 2/3 tbsp.	Paprika	3. Add garlic.
1 1/4 oz. (3 1/2 tbsp.)	Dry mustard	
1 1/3 tsp.	Pepper, white	
2 3/4 oz. (3 1/2 tbsp.)	Salt	
1 2/3 tbsp.	Worcestershire sauce	
1/2 tsp.	Tobasco sauce	
5	Garlic cloves, cut in small pieces	

LORENZO DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
3 qts.	French dressing	1. Combine all ingredients.
2 c.	Chili sauce	
2 c.	Watercress, chopped fine	

MAYONNAISE

Yield: 5 gallons

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
Cornstarch base:		
2 1/2 qts.	Water, boiling	1. Combine cornstarch and vinegar.
2 c.	Vinegar	2. Whip into boiling water. Cook until thickened, stirring constantly.
10 oz. (2 c.)	Cornstarch	
Mayonnaise:		
1 lb. 14 oz.	Egg yolks	3. Put starch mixture into 60-qt. mixing bowl; whip until cool.
4 gal.	Salad oil	4. Add egg yolks whipping until lemon colored.
1 qt.	Vinegar	5. Attach oil dropper to mixer; put in oil.
2 oz. (1/2 c.)	Mustard, dry	6. Let 1 gal. oil drop into egg mixture slowly to form a good emulsion, beating on high speed. Stop beater and scrape down bowl.
2 oz. (1/2 c.)	Powdered sugar	7. Combine vinegar, mustard and powdered sugar, paprika and salt. Add to starch-oil mixture beating in thoroughly.
2 tbsp.	Paprika	8. Continue adding oil adjusting stream from dropper so that oil is readily incorporated to insure a stable emulsion.
5 1/4 oz. (1/2 c.)	Salt	9. Slowly add evaporated milk beating until all incorporated.
3 14-oz. cans <u>or</u>	Evaporated milk	10. Stop beating as soon as all milk is mixed in.
1 1/4 qt.		

To remulsify "broken" mayonnaise:

Put 2 lb. egg yolks into a clean 60-qt. mixing bowl. Whip slightly. Add 1 gallon salad oil slowly, beating continuously, until an emulsion is formed. Using a 1-qt. dipper add the broken mayonnaise beating after each addition to maintain a good emulsion. Do not beat after the last "broken" mayonnaise is whipped in.

SOUR CREAM DRESSING

<u>Ingredient</u>	<u>Yield: 1 qt.</u> <u>Quantity</u>	<u>Yield: 1 gal.</u> <u>Quantity</u>
Salt	1 1/3 tbsp.	2 3/4 oz.
Sugar	1 1/3 tbsp.	2 3/4 oz.
Cayenne pepper	1/8 tsp.	1/2 tsp.
Vinegar	1/2 c.	2 c.
Lemon juice	1/4 c.	1 c.
Sour cream	3 1/2 c.	3 1/2 qt.

1. Mix salt, sugar and cayenne pepper.
2. Add vinegar, lemon juice and sour cream and mix well. Chill.

SPANISH DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
1 lb. 4 oz.	Confectioners' sugar	<ol style="list-style-type: none"> 1. Mix all ingredients thoroughly to blend. 2. Mix well each time before using.
1 1/2 tbsp.	Salt	
1 tbsp.	Paprika	
3/4 qt.	Catsup	
3/4 qt.	Vinegar	
1 3/4 qt.	Salad oil	
1 1/2 c.	Lemon juice	
1/2 c.	Onion, grated	

THOUSAND ISLAND DRESSING

Yield: 1 gallon

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
2 qt.	Mayonnaise	<ol style="list-style-type: none"> 1. Combine mayonnaise chili sauce, pickle relish, olives and onion.
1 1/2 qt.	Chili sauce	
2 c.	Pickle relish	
1 c.	Olives, chopped	
2 tbsp.	Onion, grated	

WHIPPED CREAM DRESSING FOR FRUIT SALAD

Yield: 2 quarts

<u>Quantity</u>	<u>Ingredient</u>	<u>Method</u>
3 1/2 c.	Mayonnaise	<ol style="list-style-type: none"> 1. Combine all ingredients.
1 qt.	Whipped cream, unsweetened	
1/2 c.	Lemon juice or orange juice	

